



# WEDDING PACKAGE

68 TARGO STREET  
BUNDABERG SOUTH

P: (07) 4151 3065

E: [melbournehotel@alhgroup.com.au](mailto:melbournehotel@alhgroup.com.au)

W: [melbournehotelbundaberg.com.au](http://melbournehotelbundaberg.com.au)

## THE VENUE

Thank you for considering the Melbourne Hotel to host what is sure to be a memorable event. The Melbourne Hotel is a favourite local hotel in Bundaberg. With a relaxed friendly atmosphere it's easy to see why locals and visitors alike enjoy spending time here.

Our spacious Bistro is a great place to relax and enjoy a meal with family and friends. We have great value dining for the whole family where parents can enjoy time together with the family, knowing that when the kids start to wriggle, there is plenty of fun available on our indoor playground.

Step into the Sports bar and enjoy our extensive bars area with all your favourite sports action featured on our large screen TVs. We have TAB facilities with all the latest in racing information.

If you are looking for a great place to unwind after a long day at work or somewhere to enjoy a relaxing meal, then look no further than the Melbourne Hotel.



# FUNCTIONS

Here at the Melbourne Hotel we can cater for your next special occasion. Whether it be a corporate or social event we have the capacity to cater for both large and small functions. With a Bistro that seats 150 guests, an unparalleled Rum Bar, featuring close to 200 different types of rum, plus a licensed verandah, we have the ability to cater to any type of special event. Boasting a full a la carte kitchen, our Chefs have the capacity to create special order platters, meals, sweets and breakfasts to suit any occasion.

Our relaxed and friendly atmosphere is a great environment to celebrate social and work function occasions. Should you have any enquiries, please do not hesitate to contact our friendly staff.

Our newly added private function room situated on the southern side of the Hotel features a private bar with audio & visual equipment available, outdoor area, staging if required making it ideal for your next function



Set Sit Down Menu Options

## OPTION ONE

**\$42.50**

Choice of 1 entree, a Choice of 2 main courses, served alternatively from the list below and your wedding cake served as dessert.

**Entree choices available for option one:**

- **Sweet Potato, Orange & Ginger soup (G/F & V)**  
topped with cream & served with toasted turkish bread
- **Cajun Chicken & Pineapple Salad (G/F)**  
served in a crisp Cos Lettuce Cup
- **Schezuan Pepper Calamari**  
served with rocket, lemon & aioli
- **Goats Cheese Tartlet (V)**  
With cherry tomato, served with fresh basil & balsamic

**Main meal choices available for option one:**

- **Baked Barramundi (G/F)**  
Oven baked barramundi served with a mediterranean couscous salad & a zesty vinaigrette
- **Chicken Supreme (G/F)**  
Stuffed chicken breast with a warm idaho potato & pine nut salad
- **Eye Fillet (G/F)**  
200gm Eye Fillet, cooked Medium, served on a sweet potato mash, broccolini & baby carrots with a red wine jus



Set Sit Down Menu Options cont...

## OPTION TWO

**\$52.50**

Choice of 2 entrees served alternatively & a Choice of 2 main courses, served alternatively from the list below and your wedding cake served as dessert.

**Entree choices available for option two:**

- **Kuro Prawns**  
Red Prawns coated in Bamboo Charcoal infused Panko Crumb & served with Sriracha Aioli and lemon
- **Cajun Chicken & Pineapple Salad (G/F)**  
served in a crisp Cos Lettuce Cup
- **Schezuan Pepper Calamari**  
served with rocket, lemon & aioli
- **Goats Cheese Tartlet (V)**  
With cherry tomato, served with fresh basil & balsamic
- **BBQ Pork Belly**  
Served with a Vietnamese style salad with a nam jim dressing

**Main meal choices available for option two:**

- **Baked Barramundi (G/F)**  
Oven baked barramundi served with a mediterranean couscous salad & a zesty vinaigrette
- **Chicken Supreme (G/F)**  
Stuffed chicken breast with a warm idaho potato & pine nut salad
- **Eye Fillet (G/F)**  
200gm Eye Fillet, cooked Medium, served on a sweet potato mash, broccolini & baby carrots with a red wine jus
- **Wild Mushroom Gnocchi**  
Tender Gnocchi tossed in a creamy sauce of Wild Mushrooms, Garlic & Italian Herbs, topped off with Parmesan Cheese

Set Sit Down Menu Options cont...

## OPTION THREE

**\$59.50**

Choice of 2 entrees served alternatively & a Choice of 2 main courses, served alternatively from the list below and your wedding cake served as dessert.

**Entree choices available for option three:**

- **Kuro Prawns**  
Red Prawns coated in Bamboo Charcoal infused Panko Crumb & served with Sriracha Aioli and lemon
- **Prawn & Mango Cocktail (G/F)**  
Chilled King Prawns with mango, rocket & sweet chilli & lime
- **Cajun Chicken & Pineapple salad (G/F)**  
served in a crisp Cos Lettuce Cup
- **Schezuan Pepper Calamari**  
served with rocket, lemon & aioli
- **Goats Cheese Tartlet (V)**  
With cherry tomato, served with fresh basil & balsamic
- **BBQ Pork Belly**  
Served with a Vietnamese style salad with a nam jim dressing

**Main meal choices available for option three:**

- **Baked Barramundi (G/F)**  
Oven baked barramundi served with a mediterranean couscous salad & a zesty vinaigrette
- **Chicken Supreme (G/F)**  
Stuffed chicken breast with a warm idaho potato & pine nut salad
- **Eye Fillet (G/F)**  
200gm Eye Fillet, cooked Medium, served on a potato rosti with broccolini & baby carrots with a red wine jus
- **Wild Mushroom Gnocchi**  
Tender Gnocchi tossed in a creamy sauce of Wild Mushrooms, Garlic & Italian Herbs, topped off with Parmesan Cheese
- **Lamb Rack**  
A succulent Rack of Lamb served on wilted greens with creamy mash & baby carrots, topped with a mint & yoghurt sauce
- **Duck Breast (G/F)**  
A tender salt & sugar cured Duck Breast on a beetroot mash with buttered greens & a rum glaze



## Dessert Options

If you would prefer to have your wedding cake cut up and displayed on a platter for your guests to help themselves, you might like an alternate dessert option. The plattered option has a cakeage fee of just \$50.00 The below options are available to be served as dessert for \$5.50 per head

**Dessert choices are available for all sit down menu options:**

- **Sticky date pudding**  
served warm with cream & butterscotch sauce
- **Chocolate Lava Cake**  
Served with Vanilla Ice cream & strawberry
- **Pavlova**  
Served with fresh Cream, Fruit, Passionfruit & Berry coulis
- **New York Baked Cheesecake**  
Served with Chantilly cream & strawberries



## Cocktail Style

The Cocktail type event is an ever growing style in popularity as it allows continually mingling & networking. It is also unfortunately often given a bad name with guests often fearing going hungry. That won't be the case with our cocktail style canapé options.

Our Platters are great crowd pleasers. Our Platters cater generously. Please keep in mind the timing of your function, if your function is held over dinner time you will be required to cater for this. What we love to be able to do is to work closely with you to attain a great mix of classy canapés & platters and substantial dishes to ensure your guests enjoy the flexibility of a Cocktail evening while still consuming a meal.

Below is an example of what the catering for a special occasion cocktail style event can look like. No just for weddings, this menu is ideal for anyone wanting to really impress their guests. It is a great selection of canapés catering for most dietary requirements. This is just an example from the list of canapés & platter options. We can put together packages for any budget for any type of party or special occasion.

Please don't hesitate to ask us for some details.





## Hot Canape options

These canapes will provide a real wow factor for your special occasion. They are hearty, tasty & look amazing.

- Arancini Balls with a Napoli Sauce (V) \$90
- Szechuan Calamari served with aioli \$90
- Stuffed Mushrooms with onion, bacon and cream cheese \$90
- Marinated Honey & Soy Chicken Skewers \$90
- Grilled Garlic Prawn & Chorizo Skewer (G/F) \$90

## Cold Canape options

- Rare Beef, on a crostini with a balsamic reduction \$90
- Smoked Salmon Blini \$90
- Traditional Roma & Basil Bruschetta \$90
- Bloody Mary Oyster Shots \$90



## Cold Platters

- **Vegetable Crudites (V)**

A variety of fresh vegetables, crunchy corn chips & dips

**\$60**
- **Fruit Platter (V)**

A delicious variety of fresh seasonal fruits

**\$70**
- **Breads & Dips (V)**

A selection of 3 home-made dips accompanied by a selection of breads

**\$70**
- **Cheese Platter (V)**

Chef's selection of cheeses, dried fruit, nuts and crisp water crackers

**\$75**
- **Deli Platter**

A generous selection of meats including salami, champagne leg ham, chicken, smoked salmon, roast meats

**\$75**
- **Cake & Pastry Platter (V)**

A delectable selection of fresh baked cakes and pastries chosen by our Head Chef

**\$75**
- **Sandwiches & Wraps**

An assortment of sandwiches & wraps (including vegetarian options) on white & multigrain breads (Gluten free available for an additional charge)

**\$85**
- **Cold Seafood Platter**

A Selection of Fresh Seafood including Natural Oysters, Prawns, Marinated Octopus, Lobster & Crabs. Subject to availability & Market Pricing

**MP**

## Hot Platters

- **Wedges Platter (V)**

Crunchy Potato wedges served with Sweet Chili & Sour Cream

\$50
- **American Platter**

Mini hotdogs with tomato sauce & mustard & mini Pluto Pups

\$65
- **Party Platter**

A popular selection of sausage rolls, party pies wedges, chicken wings & mini Dim Sims with dipping sauces

\$75
- **Oriental Platter**

Spring rolls, mini Dim Sims, fish cakes, curry samosas, wontons & battered pork balls with dipping sauces

\$95
- **Vegetarian**

Spinach & Feta triangles, spring rolls, quiches & deep fried camembert with blue cheese & cranberry dipping sauces

\$95
- **Pizza Platter**

A selection of pizzas from our Chefs including Vegetarian, Hawaiian, Pulled Pork, BBQ Chicken & Meat Lovers

\$100
- **Sliders Platter**

A mixture of Pulled Beef & Pulled Pork sliders with Coleslaw

\$100
- **Seafood Platter**

Flash Fried Szechuan Squid, Salmon Parcels, Kuro Prawns, Battered fish bites & Prawn Twisters

\$100
- **Mixed Skewers**

A Mixture of Satay Chicken, Marinated Lamb & Beef

\$100

# BUFFET PRICES & OPTIONS

## Option 1

*\$36.5 per person*

- Dinner rolls & butter
- 2 Salads
- 1 pasta
- 2 roast meats
- 1 hot main
- 2 vegetable

## Option 2

*\$46.5 per person*

- Dinner rolls & butter
- 2 Salads
- 1 pasta
- 2 roast meats
- 2 hot seafood
- 1 hot main
- 2 sauces
- 2 vegetable
- 2 dessert
- Tea & coffee station

## Option 3

*\$56.5 per person*

- Dinner rolls & butter
- 2 Salads
- 1 pasta
- 2 roast meats
- 2 hot seafood
- 1 cold seafood
- 2 hot main
- 3 sauces
- 3 Vegetables
- 3 desserts
- Fruit platter
- Tea & coffee station

### Salads

- Rocket pear & parmesan
- Caesar
- Steamed chats, bacon and seeded mustard
- Spinach, pumpkin and pine nut
- Greek salad

### Pasta

- Spaghetti Bolognese
- Spinach & ricotta ravioli
- Fettuccini alfredo
- Tomato and basil linguine

### Roast Meats

- Roast beef
- Roast chicken
- Roast pork
- Roast lamb

### Hot Main dishes

- Lamb Rogan Josh
- Massoman Chicken
- Red wine and mushroom beef
- Ratatouille

### Hot Seafood

- Tempura prawns
- Kilpatrick and mornay oysters
- Beer battered flathead
- Lemon peppered calamari

### Cold Seafood

- Cooked ocean king prawns
- Oysters natural
- Sliced smoked salmon

### Vegetables

- Roast vegetables
- Green beans
- Baked cauliflower
- Potato bake
- Honey carrots

### Sauces

- Apple sauce
- Mint sauce
- Plain gravy

### Dessert

- Vanilla slice
- Citrus lemon tart
- Chocolate mud cake
- Tiramisu
- Pavlova tower with fresh fruit & cream