



The Place For Your Special Event

For further information:

Werribee Park Reception Centre

Werribee Park

South Entrance / Gate 5

320 K Road

Werribee Victoria 3030

Tel: 03 9742-3792

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Email: info@wprc.com.au

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The Ballroom



The Ballroom

	<i>Sep - Dec 2014</i>
Saturday Dinner	\$136
Sunday Dinner	\$125
Friday Dinner	\$115
Mon to Thur Dinner	\$104
Luncheons Sat & Sun	\$107
Luncheons Mon - Fri	\$97

All prices are inclusive of the GST.

All prices quoted are for events which will occur before 31 December 2014

Prices per person include:

Menu:

- Hors d'oeuvres
- Entrée
- Main course (Alternate servings)
- Dessert
- Coffee & handmade treats

Beverages:

De Bortoli Willowglen Brut Cuvee

De Bortoli Willowglen chardonnay, sem-sauv blanc, moscato and shiraz cabernet

Regular & light beer (Carlton Draught, VB & Cascade light)

Fresh orange juice, soft drinks & filtered water

- Exclusive use of the Ballroom
- Parquetry dance floor and background music
- Cordless microphone for the speeches
- Heating and refrigerated air conditioning
- Secure private car parking
- White table linen
- Wheelchair access and disabled toilet
- Fresh flowers behind main table
- Gold candelabras (78cm tall) with oil burning candles
- Your choice of one entrée, two main course items to be served alternatively to your guests and one dessert
- Full waiter service and Fully licensed facility
- Table menus
- Five (5) hour duration for dinner (including pre dinner drinks) commenced by 7.00pm
- Four (4) hour duration for Lunch (including pre lunch drinks) Completed by 4.00pm
- Public holidays – Price on application
- White chair covers & white sash (if required)

Menu Options:

- **Alternate servings on the dessert**\$4.00 per person per course
- **Additional entrée course available** from \$6.50 per person
- **Victorian cheese** with fresh and dried fruit platter on each table... \$4.50 per person
- **Children's meals:** Children (under 13yrs) are charged at 50% of the total adult menu price for a child's meal..
- **Band/video operator meals** charged at \$50.00 per person (does not include alcohol)
- **Time extensions** extend your function time, \$6.00 per person per half hour (not including upgrades). This fee does not include band, video or MC charges. Public holiday time extensions, price on application



Beverage Options:

- **Spirits** can be served to your guests during the evening but excluding pre dinner drinks time. Spirits include whiskey, gin, brandy, vodka and rum. For a full list of what is available, please see our Beverage Package List. Please note: The serving of shots is **NOT** included in the spirits package.
- You may elect to set up a fixed **bar tab for spirits**. You do this at the time of final arrangements.
- **Premium wine, beer and cider options available. Again, please see our Beverage Package List**
- **Early bar available** for 30 minutes prior to your pre dinner drinks and hors d'oeuvres.....\$5.00 p/p

Decoration Options:

- **White chair covers** with white organza bow.....Included in package
- **Gold 5 candle candelabra** as the centerpiece for each table..... Included in package
- **Tea lights in glass** on the window ledges and front hallway.....\$150.00

Mansion for pre dinner drinks:

- **Mansion for pre dinner drinks**from \$1000.00.

Pricing Policy:

For prices for dates outside of this time frame please contact us. The prices include the Federal Government's GST. Please note that any option not booked in at the time we receive your deposit may be subject to price changes.

Booking Procedure:

Select a date from those we have available. We are able to take bookings up to and including 31 December 2014. We will hold this date for seven (7) days by which time a \$1500 deposit needs to be sent to our office along with a Booking request form and a signed Terms & Conditions agreement form. On receipt of the deposit and Booking request form, a full booking confirmation document will be issued to you. We reserve the right to re-book the date held where a deposit is not paid within seven (7) days. Deposits are not transferable. Note: If we are also booking the Mansion on your behalf for pre dinner drinks, your confirmation will be delayed until the Parks Victoria booking officer confirms Mansion availability.

Guest Numbers:

The minimum number of guests required for a Saturday evening is ninety (90) adult guests. For any other function a minimum of eighty (80) adult guests is required, less by arrangement based on a sliding scale of costs. The maximum number of guests for seated dinners is 180 or 200 guests depending on your seating requirements.

Viewing: Entry to view the Ballroom and grounds is **strictly by appointment only.**



Entree: Choose One tasting Plate

- ***Tasting plate A:***

- Salmon Gravlax Bruschetta, with herbed salt, rocket and mustard crème fraiche
- Tuscan herb grilled chicken on a fennel, pear and dill salad
- Roast capsicum and tomato soup, with basil cream and pastry crouton

- ***Tasting plate B:***

- Tandoori lamb, served on tomato & cucumber brunoise salad, dressed with mint honey yogurt
- Grilled asparagus & Haloumi salad, with baby spinach, avocado & toasted pine nuts...tossed with Dijon mustard herb vinaigrette
- Wild mushroom soup with Spanish chorizo and sour cream drop

Main Course: Choose Two items to be served alternately

- Pan seared eye fillet steak wrapped in prosciutto on a potato rosti, sautéed spinach with bourbon & peppercorn jus
- Five spice blackened salmon resting on Asian greens, served with rice and hot sour sauce
- Oven baked chicken breast pocketed with bacon, fig, & Gorgonzola risotto on white bean puree...dressed in pear & champagne consommé
- Grilled lamb tenderloins, with herb crusted potato galette & minted pea anglaise
- Grilled chicken breast with baked vegetable stack, balsamic reduction and green olive tapenade

A bowl of steamed seasonal vegetables and a garden salad are served with the main courses

Dessert

- Werribee Park's "Chocolate Mess"...A marriage of chocolate meringue, fudge sauce, fresh strawberries and whipped chocolate cream...topped with a quenelle of chocolate liqueur mousse and dark chocolate shards
- Vanilla bean baked cheesecake with white chocolate mousse, raspberry compote and macadamia praline
- Sticky date pudding with rich butterscotch sauce
- Pears poached in star anise and cinnamon syrup, biscotti crumble and lemon mascarpone
- Handmade individual pavlova, filled with whipped cream, summer berries and drizzled with passion fruit coulis
- Plattered desserts for each table.... Each platter is graced with individual serves of liqueur chocolate mousse cup, Brilliant raspberry cheesecake and mini lemon butter tartlet (Add \$1.00 p/person)
- The ideal finish...Cheese platter featuring a Gippsland Brie, & Cobram Cheddar with seasonal fresh fruits along with a platter of liqueur chocolate mousse cup and brilliant raspberry cheesecake (Add \$2.20 p/person)