

A close-up photograph of a wedding bouquet and a lace-trimmed garment. The bouquet, on the right, is wrapped in white fabric and features several large white roses, smaller white flowers, and a few vibrant red roses. The lace, on the left, is intricate and features floral and leaf patterns with small, sparkling beads or sequins. The background is a soft, out-of-focus white fabric.

BROOKLANDS OF MORNINGTON  
WEDDING PACKAGES  
2019





## INTRODUCTION

An elegant combination of old-world charm and modern, relaxed facilities, Brooklands of Mornington is a hidden gem nestled among three acres of stunningly manicured gardens and features luxurious, resort-style accommodation.

Just a short stroll from Mornington's beautiful beaches and coastline, our centrally located, multi award-winning property boasts history, sophistication and style. The perfect setting for small intimate weddings, relaxed informal cocktail celebrations or formal sit down receptions of up to 150 guests.

Brooklands of Mornington offers flexible wedding packages and your own dedicated wedding coordinator to ensure your special day is special and memorable.

Brooklands of Mornington can offer you a complete package for you and your guests with 53 accommodation rooms, indoor and outdoor options for your ceremony and the beautiful historic homestead to complete the ultimate wedding experience for your reception.

For all wedding enquires contact our Wedding & Events Manager

P: +61 3 5973 9200

E: [sales@brooklandsofmornington.com.au](mailto:sales@brooklandsofmornington.com.au)







## SIT DOWN STYLE

### PACKAGES

#### **Brooklands Package**

\$120.00 PER PERSON

Minimum of 30 People

#### PACKAGE INCLUDES:

Professional Wedding Co-ordinator  
Room Hire and set up  
White Linen  
Table mirror centrepieces  
Five Hour Beverage Package  
Chef's selection of three Canapes for Pre-dinner  
Two Course dinner with alternate service Main  
Wedding Cake cut by Chef & plated as the Dessert  
Freshly Brewed Tea & Coffee  
Cake table & Cake Knife  
Lectern & Microphone  
Gift Table  
Dance Floor





## PACKAGES (CONTINUED)

### **Peninsula Package**

\$140.00 PER PERSON

Minimum of 50 People

#### PACKAGE INCLUDES:

Professional Wedding Co-ordinator  
Room Hire and set up  
White Linen  
Table mirror centrepieces  
Five Hour Beverage Package  
Chef's selection of three Canapes for Pre-dinner  
Three Course dinner with alternate service  
Freshly Brewed Tea & Coffee

Lectern & Microphone  
Gift Table  
Cake table & Cake Knife  
Dance Floor

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## COCKTAIL STYLE

### **Celebration Package**

\$130.00 PER PERSON

Minimum of 50 People

#### PACKAGE INCLUDES:

Professional Wedding Co-ordinator  
Room Hire and set up  
White Linen  
Five Hour Beverage Package  
Selection of six cold and hot Canapes  
Selection of 2 substantials  
Selection of 2 Dessert  
Wedding Cake cut by Chef and served

Cake table & Cake Knife  
Lectern & Microphone  
Gift Table  
Dance Floor



## MENU

### Entrée

Soup de jour

Spiced flash fried calamari, dill aioli

Stuffed pumpkin flowers with zucchini goat's cheese and mint salad

Rice noodle and duck breast salad, Asian herbs and cashews

Beef carpaccio with kohlrabi remoulade and shaved grana

Spanakopita, layers of wild spinach and ricotta

### Main

**Select 2 items to be served 50.50 (alternatively)**

200g grass fed Gippsland porter house  
served with pomme puree, balsamic chipolini and rosemary jus

Smoked lamb rump served pink,  
pea and parmesan puree and heirloom carrots

Pork belly  
Thai slaw with crispy shallots and cashew cream

Market fish  
Sicilian caponata shaved fennel remoulade, crispy capers

Chicken supreme  
on a bed of roquette pesto risotto and salsa verde

Ricotta gnocchi with vine ripened tomato sugo, baby bocconcini, fresh basil



## M E N U CONTINUED

### **Dessert**

White chocolate and passionfruit mousse, coconut crumble

Nonna's tiramisu  
layers of whipped mascarpone, coffee and sponge cake finished with coco

Citrus tart with raspberry sorbet and strawberry coulis

Caramel cheese cake with salted popcorn and chocolate shards

Chocolate and almond torte with whipped baileys cream

Vanilla panna cotta with balsamic berries and mint jelly

## B E V E R A G E P A C K A G E

### **Sparkling**

The Anchorage Bubbles SA  
Lemon with a hint of strawberry

### **White Wine**

The Anchorage Semillon Sauvignon Blanc SA  
Tropical characters followed by delicate citrus notes

### **Red Wine**

The Anchorage Cabernet Merlot SA  
Good berry fruit characters of black cherry, mulberry and plum

Carlton Draught  
Cascade Premium Light  
Soft Drink  
Orange Juice  
Mineral Water



## COCKTAIL MENU

### **Cold Selection**

Mini tomato bruschetta with basil infused oil  
Smoked salmon crostino with dill cream  
Vietnamese rice paper rolls with chili dressing  
Chef's selection of sushi with pickled ginger and soy sauce  
Frittata primavera with tomato conserve  
Tataki of yellow fin tuna with sesame and miso mayo  
Rare beef crostini with horseradish cream and onion jam

### **Hot Selection**

Tempura pumpkin flowers with Mediterranean stuffing  
Wild mushroom arancini with truffle aioli  
Chicken empanada with Spanish spices and sauce Romesco  
Classic selection of quiche with tomato chutney  
Beef/chicken satay with peanut sauce  
Kataifi prawn wrapped in angel hair pastry with coconut and pistachios  
Gourmet pies eg. butter chicken, beef burgundy and vegetable tikka  
Peking duck wonton with hoisin sauce  
Pumpkin and almond samosa  
Macaroni and cheese croquettes with 4 cheese dipping sauce





### **Substantial**

Pulled pork sliders with Asian slaw and Thai curry mayo

Mini cheese burgers

Mini fish and chip boats with tartare sauce

Gnocchi with vine ripened tomato sugo and bocconcini

Beef hokkien noodle boxes

Vegetarian stir fried rice with fried tofu

### **Dessert**

Chef's selection of Artisan mini profiteroles

Mini boutique cupcakes vanilla/lemon/raspberry/coffee/blueberry and lavender

Citrus tart / chocolate tart

Pistachio and apricot gateau

Caramel and macadamia slice

Blue berry frangipane tartlet

Baked New York cheese cake with berry compote

Flourless Nutella cake

Orange and poppyseed cake



## OPTIONAL EXTRAS

|                                                                                                                                                           |                  |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------|------------------|
| Chiffon Ceiling Draping with Fairy Lights                                                                                                                 | \$700.00         |
| 3m skirted bridal table                                                                                                                                   | \$120.00         |
| 3m white chiffon backdrop with fairy lights                                                                                                               | \$350.00         |
| Elegant champagne style stem vase with fresh floral arrangement                                                                                           | \$50.00          |
| Trio elegant cylinder vases (40cm, 30cm, 20cm) with submerged orchid or rose (colour matched), Floating candle, glass pebble (40cm mirror, 3 x tealights) | \$45.00          |
| White Chair Covers with a silk sash (various colours available)                                                                                           | \$4.00 per chair |

## CEREMONY PACKAGE

The Courtyard and Magnolia Room offers an intimate and stylish setting for ceremonies

\$500.00

Room Hire

Professional Wedding Co-ordinator

Chairs arranged in rows

Colour of Choice 6 metre carpet for the centre aisle

Signing table with candle

Floral Arrangement

