

3 STATION PIER

WEDDINGS @ MR HOBSON

WEDDDING PACKAGES

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9 WATERFRONT PL, PORT MELBOURNE VIC 320

THANK YOU FOR CONSIDERING MR. HOBSON AS YOUR FORTHCOMING WEDDING VENUE.
MR. HOBSON OVERLOOKS HOBSONS BAY IN PORT PHILLIP BAY. OUR CONTEMPORARY VENUE IS SITUATED AT STATION
PIER AND HAS STRIKING WATER VIEWS FROM EACH OF OUR FUNCTION ROOMS. YOUR CEREMONY CAN TAKE PLACE IN
OUR STUNNING WATERVIEW ROOM FOLLOWED BY YOUR RECEPTION IN ONE OF OUR OTHER STYLISH APPOINTED
FUNCTION ROOMS. WITH THE WATER LAPPING RIGHT UP TO OUR PROPERTY IT IS BY FAR THE MOST IMPRESSIVE
PANORAMIC VIEWS AND EXQUISITE BACKDROP FOR YOUR WEDDING IN MELBOURNE. YOU WILL HAVE YOUR OWN ONSITE
WEDDING COORDINATOR TO ASSIST IN ORGANIZING YOUR PERFECT AND PERSONALIZED WEDDING. BOOK YOUR
SPECIAL DAY FOR A DESTINATION WEDDING LIKE NO OTHER...

CEREMONY

Venue – Waterview Room



\$500.00

Inclusions

White ceremony chairs
Dressed signing table with two chairs
Wedding coordinator in attendance 2
Complimentary plinths

Venue – Hobson Lounge



\$750.00

Additional items and services upon request*

Rose petals
Carpet runner
Portable wedding arch
Chair Sashes
Flower wall backdrop
Flower arrangements for plinths.

*all subject to availability

Talk to your wedding coordinator about additional options and pricing.

SIT DOWN OPTIONS

STANDARD PACKAGES

OPTION 1 - \$70PP

Beverage on Consumption

Two Entrées & Two Mains served alternately
OR
Two Mains & Two Desserts served alternately
Fresh Bread Roll with butter
Chef Selection of One Side Dish per table
Brewed Coffee and Tea station

Complimentary

Your cake served on a platter

OPTION 2 - \$85PP

Beverage on Consumption

Two Entrées served alternately
Two Mains served alternately
Two Desserts served alternately
Fresh Bread Roll with butter
Two Side Dishes per table
Brewed Coffee and Tea station

Complimentary

Your cake served on a platter

PREMIUM PACKAGES

OPTION 1

inc 5 hours Standard Beverage Package \$125pp

Chef Selection of Canapés on arrival
Two Entrées & Two Mains served alternately
OR
Two Mains & Two Desserts served alternately
Fresh Bread Roll with butter
Chef Selection of One Side Dish per table
Brewed Coffee and Tea station

Complimentary

Your cake served with Cream and Berry Coulis

OPTION 2

inc 5 hours Standard Beverage Package \$140pp

Chef Selection of Canapés on arrival
Two Entrées served alternately
Two Mains served alternately
Two Desserts served alternately
Fresh Bread Roll with butter
Two Side Dishes per table
Brewed Coffee and Tea station

Complimentary

Your cake served with Cream and Berry Coulis

STANDARD BEVERAGE PACKAGE INCLUDES:

Beer: Boags Premium, Pure Blonde, Cascade Light

Sparkling Wine: McPherson Brut, Nagambie, Vic.

White Wine: McPherson Sauvignon Blanc, Nagambie, Vic.

Red Wine: McPherson Shiraz, Nagambie, Vic.

Soft Drink: Coca-Cola, Coke Zero, Sprite, Solo, Soda Water

Juice: Orange, Apple

BEVERAGE ON CONSUMPTION

Includes your Selection of 2 heavy and 1 light beers, 1 sparkling, 1 white and 1 red wine and standard soft drink and juice from our current list.

Sit down Menu

Selection of two items from each course for alternate service

Entrée

Salt and Pepper Baby Octopus

Pickled carrots and harissa aioli

Citrus Infused Prawn Salad

Avocado, cherry tomato, Spanish onion, cucumber, fetta, cos lettuce and seeded mustard aioli

Lamb Cutlets

Pistachio and mix herb crust, roasted beetroot, goat cheese, shaved fennel, raspberry vinaigrette

Salmon Fish Cake

Baby radish, roquette, bean shoot salad, corn and roasted capsicum spicy salsa, sweet-sour dressing

Pumpkin and Corn Fritter

Tomato, coriander, corn and capsicum salsa, balsamic glaze and yoghurt dressing

Mains

Porterhouse (300g)

Dutch carrot, roasted cherry tomatoes, mushroom compote, garlic and butter, celeriac puree, thyme jus

Crispy skin salmon

Potato croquette, braised leek, asparagus and cauliflower puree

Confit pork belly

Pork roulade, chorizo and chives croquette, roasted beets, thyme jus, beetroot puree

Moroccan Spiced Chicken Breast

Confit carrots, field mushrooms, roasted cherry tomatoes, pomme mousseline, thyme jus

Vegetarian Gnocchi

Wild mushroom, pine nuts, spinach cream, truffle oil

Dessert

Sticky Date Pudding

Warm pudding, butterscotch sauce, almond tuille, almond praline vanilla ice cream

Baked Lemon Cheesecake

Caramelized pineapple, meringue kisses, mango mascarpone, tuille biscuit, lemon sorbet

Strawberry Plate

Strawberry bavarois, vanilla pannacotta, chantilly mascarpone, strawberry coulis, strawberry jelly, strawberry ice cream

Chocolate layer

Dark chocolate bavarois, white chocolate panacotta, chocolate mascarpone, chocolate ice cream, chocolate tuille

Children Menu

PLEASE SELECT ONE OPTION OF EACH COURSE TO BE SERVED AS A SET MENU

Two course \$20.00 per person

Three course \$28.00 per person

Entrée

Penne with Napoli Sauce

Penne with Carbonara Sauce

Mains

Chicken and Chips

Fish and Chips

Dessert

Ice-cream with Chocolate Sauce

Ice-cream with Strawberry Sauce

Complimentary

Each child will receive a freshly baked bread roll with butter.

ALSO AVAILABLE:

Sides for the table - \$20.00 each

Rocket Salad

Seasonal Vegetables

Rosemary Roasted Potatoes

SPECIAL DIETARY REQUIREMENTS

**CHEF SELECTION MEALS ARE CATERED FOR SEPARATELY TO SUIT INDIVIDUAL REQUIREMENTS
(ALLERGIES - INTOLERANCES - RELIGIOUS REQUIREMENTS ONLY - NO EXCEPTION)**

**THIS MENU IS AVAILABLE FOR TASTING IN OUR RESTAURANT AT A DISCOUNTED PRICE,
PLEASE CONTACT OUR FUNCTION TEAM TO ORGANISE A BOOKING.
(SIDE DISHES AND FRESH BREAD ROLL NOT AVAILABLE FOR TASTING)**

Canapes

- Option 1. \$35.00 per person** Selection of 5 items (8 canapés per person)
Option 2. \$45.00 per person Selection of 7 items (11 canapés per person)
Option 3. \$55.00 per person Selection of 8 items and 1 grazer (13 canapés & 1 grazer per person)
Option 4. \$65.00 per person Selection of 10 items and 2 grazers (14 canapés & 2 grazers per person)
Option 5. \$75.00 per person Select 10 items, 2 grazers & 2 desserts (16 canapés, 2 grazers & 2 desserts per person)

Cold items

Oyster with sherry vinegar dressing (gf)
Assorted sushi, soy, wasabi (gf)
Teriyaki chicken rice paper rolls (gf)
Cucumber, salmon tartare, avocado roasted tomato (gf)
Smoked salmon, cream cheese and chives crepes
Mini Bruschetta (v)
Confit pork rillettes, sour cream, chive
Classic prawn cocktail (gf)
Caramelised onion and goat cheese tartlets (v)
Duck liver pate on toast
Rare beef and horseradish cream
Seared tuna and capsicum salsa (gf)

Hot items

Vegetable spring rolls, sweet chilli (v)
Curry samosas, cumin yoghurt (v)
Zucchini and corn fritters, tzatziki (v)
Vegetable arrancini & aioli (v)
Chicken wontons, sweet soy
Thai fish cakes, sweet chilli
Pumpkin curry puff and cumin yoghurt (v)
Hot & spicy chicken drumettes
Lamb kofta, romesco sauce
Homemade sausage rolls, tomato ketchup
Chicken satay skewers
Chicken & Prawn spring rolls
Tempura prawns

Grazers

Mini Pie Floaters
Mini Cheese Burgers
Salt & Pepper Squid
Pulled Pork Roll
Gremolata Crumbed Goujons, chips with tartare

Desserts

Lemon meringue
Goey chocolate brownie
Profiteroles
Passion Fruit Cheesecake

Set Platters

Platters are set on tables for guests help themselves
Each platter below consists of 30 pieces of the same item

\$75.00 per platter

(Hot items)

Vegetable spring rolls, sweet chilli (v)
Vegetable arancini and aioli (v)
Hot and spicy chicken drummettes
Lamb kofta
Chicken wontons
Curry samosas, cumin yoghurt (v)

\$85.00 per platter

(Hot items)

Zucchini and corn fritters, tzatziki (v)
Pumpkin curry puff and cumin yoghurt (v)
Chicken satay skewers
Chicken & Prawn spring rolls

\$85.00 per platter

(Cold items)

Oyster with sherry vinegar dressing (gf) Smoked
salmon, cream cheese & chives crepes

\$95.00 per platter

(Hot items)

Salt and pepper squid, Harissa aioli
Homemade sausage rolls, tomato ketchup
Mini pie floater, mushy peas, tomato sauce
Tempura prawns
Thai fish cakes, sweet chilli

\$95.00 per platter

(Cold items)

Assorted sushi, soy, wasabi (gf)
Teriyaki chicken rice paper rolls (gf)

\$95.00 per platter

(Dessert items)

Lemon meringue
Goey chocolate brownie
Profiteroles
Passion Fruit Cheesecake

Mixed Platters

Platters are set on tables for guests help themselves
Each platter below consists of 30 pieces

Fresh fruit \$70.00 - per platter

Selection of fresh seasonal fruits

Antipasto \$95.00 - per platter

A selection of cured ham, cheese, Mediterranean grilled vegetables with grissini and olive

Gourmet local and imported cheese \$95.00 - per platter

Selection of award winning cheeses with condiments

Fish and chips \$95.00 - per platter

Grazers - \$4 each

Mini Wagyu cheese burger

Mini Pie Floaters

Salt & Pepper Squid & Chips

Pulled Pork Roll

Gremolata Crumbed Goujons, chips, Homemade Tartare (Fish & Chips)

Beverage Packages

Standard packages

3 hours \$45.00 per person

4 hours \$55.00 per person

5 hours \$65.00 per person

Standard package inclusions -

Beer: Boags premium, Pure blonde and Cascade light

Sparkling wines: McPherson Brut Nagambie, Vic.

White wine: McPherson Sauvignon Blanc: Nagambie, Vic.

Red wine: McPherson Shiraz: Nagambie, Vic.

Soft drink: Coca Cola, Coke Zero, Sprite, Solo, soda water

Juices: Orange & Apple Percolated coffee and tea station

Premium packages

3 hours \$58.00 per person

4 hours \$69.00 per person

5 hours \$80.00 per person

Premium package inclusions -

Beer: Pure blonde, Cascade light or Peroni

Sparkling: Paul Louis (NV) - Loire Valley, France White

White wine:

Babich "Black Label" Sauvignon Blanc - Marlborough, NZ

Swings & Roundabouts Chardonnay - Margaret River, WA

Red wine:

Airlie Bank Pinot Noir - Yarra Valley, VIC

Cape Mentelle, Shiraz - Margaret River, WA

Soft drink: Coca Cola, Coke Zero, Sprite, Solo, Soda water

Juices: Orange, Apple & Pineapple

Percolated coffee and tea station

Add basic spirits to the above beverage packages

3 hours – add \$15.00 per person

4 hours – add \$20.00 per person

5 hours – add \$25.00 per person

Basic spirit inclusions -

Jim Beam-White Label

Ballantine's Blended

Rum-Bacardi

Vodka- Absolut Original

Gin-Beefeater



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