

WEDDING PACKAGES

BOROONDARA
ARTS

EVENTS PRODUCED AND SERVICED BY

essential

CATERING + EVENTS



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HAWTHORN ARTS CENTRE

ABOUT THE SPACE

Hawthorn Arts Centre provides the perfect backdrop for traditional and contemporary weddings. Centrally located in the leafy surrounds of Hawthorn, the redeveloped Hawthorn Arts Centre has a range of diverse spaces for hire that host an intriguing mix of contemporary and traditional design.

Spaces can accommodate intimate celebrations and cocktail parties through to larger scale seated celebrations in the main hall. Upstairs you can find an outdoor terrace with views over the bustling streets of Hawthorn including a front seat view of the historical clock tower, a fabulous back drop for wedding photos!

The flexibility of the Hawthorn Arts Centre allows wedding planners, brides, and grooms to create their perfect wedding celebration!



MAIN HALL



THE CHAMBER ROOM



CHANDELIER ROOM



MAIN HALL

CEREMONY ROOM HIRE

CEREMONY PACKAGE INCLUSIONS

- Venue hire - 4 hours
- Ceremony set up complete with chairs and clothed signing table
- Audio visual package inclusive of sound system and hand held microphone
- Access to the balcony and foyers for photography.

ROOM HIRE OPTIONS

The Chamber Ceremony (Capacity 50)
Chandelier Room Ceremony (Capacity 180)

	25/26	26/27
The Chamber Ceremony (Capacity 50)	\$736	\$736
Chandelier Room Ceremony (Capacity 180)	\$1976	\$1976

Pricing structure is per Financial Year (July-June). All prices listed are inclusive of GST.



FOOD AND SERVICE BY ESSENTIAL CATERING + EVENTS

To help create lasting memories, the team at Essential Catering and Events have partnered with the Hawthorn Arts Centre to combine brilliant event management with a passion for delicious food and friendly expert service.

ABOUT ESSENTIAL

Essential Catering and Events are here to make sure your wedding day is just as you envisaged. We understand that truly personalised service is the difference between a good wedding and a great one and we want to help create lasting memories.

We begin with brilliant event management, with every important detail looked after by our experienced service team and our passionate team of foodies will ensure you and your guests love every last bite!

OUR WEDDING SERVICE

- Being part of your special day is our privilege!
- We organise all the fine details – while you enjoy your memorable day.
- Complimentary menu tastings allow you the opportunity to taste our delicious food giving you confidence in our services.
- Every detail is taken care of – from liaising with suppliers to helping you design your perfect menu and select your accompanying beverages.
- Your hardest choice is choosing from our delicious range of menus we organise everything else from expert staff through to the best suppliers.



OUR FOOD

- Beautiful food that's unpretentious
- Hand-crafted with love!
- Fresh, seasonal food that's packed with flavour.
- Home-grown herbs, fruits and vegetables from our kitchen garden.
- Locally-sourced produce from the best local suppliers and culinary artisans.
- Minimising waste matters to us – smart sustainability and on-site composting for less environmental impact.
- Formal or fun? Our tailored menu choices help to create the vibe you're after.

CHOOSE YOUR RECEPTION STYLE

SEATED EVENT FOR A FORMAL AFFAIR

Shared Platter Menu or Plated Alternating

- 5 hours function duration
- Bridal table and round tables of 8-10 guests with white linen table cloths and napkins
- 3 course meal, including Entrée, Main & Dessert
- Cake table with cake knife and gift table
- Complimentary Bridal suite
- Access to the balcony and foyers for photography.
- Easel for guest lists
- Printed menu for the tables
- Wedding co-ordination pre-event and during event
- Wedding cake cut and served on platters
- Your Essentials Dress Rehearsal Package 5 hours

PRICE PER PERSON

Seated Event (Minimum Numbers 120)

	25/26	26/27
Shared Platter	\$226	\$235
Plated Alternating	\$226	\$235
Optional Finger Food Upgrade (Served on rotation) Includes ½ hour chef's selection of 4 finger food menu items	\$16.50	\$16.50



STANDING COCKTAIL EVENT

Cocktail Food Menu

- Your Essentials Beverage Package 5 hours
- 5 hours function duration
- Scattered tables with chairs around the room
- Cake table with cake knife and gift table
- Complimentary Bridal suite
- Access to the balcony and foyers for photography.
- Wedding co-ordination pre-event and during event
- Wedding cake cut and served on platters

PRICE PER PERSON

Standing Cocktail Event (Minimum Numbers 120)

	25/26	25/26
Standing Cocktail Event (Minimum Numbers 120)	\$180	\$195

Pricing structure is per Financial Year (July-June). All prices listed are inclusive of GST.



MENU OPTIONS



STANDING COCKTAIL

Selection of 10 finger food and your choice of either a substantial item or 2 premium finger food selections. This package will ensure your guests are well and truly fulfilled

COLD SELECTIONS

Sushi | prawn | teriyaki chicken | salmon | tofu & vegetable (vg)(v), with soy & wasabi (gf)(nf)
Peppered beef crostini, wasabi cream (nf)
Roma tomato, onion & basil cornetto, balsamic pearls (v)(contains nuts)
Kingfish ceviche, rice puff, yuzu, tomato, micro coriander (gf)(df)(nf)
Roasted prawn, compressed watermelon, za'atar, orange gel (gf)(df)(nf)
Potato rosti, Tasmanian smoked salmon, crème fraiche (gf)(nf)
Prosciutto wrapped chicken roulade, pepperonata (gf)(df)(nf)
Goats cheese tartlet, capsicum pearls, baby basil (v)(nf)
(gf available on request)

HOT SELECTIONS

Pumpkin, sage & lemon arancini, grated pecorino, basil aioli (v)(nf)
Sriracha macaroni cheese bites, pickled cucumber (v)(nf)
Lamb, currant and Aleppo pepper polpette, roasted capsicum (gf)(df)(nf)
Chilli garlic prawns (gf)(df)(nf)
Yakitori chicken skewer with ponzu dressing (gf)(df)(nf)
Pork & fennel sausage roll, caramelised onion & tomato relish (nf)
Sweet potato croquettes, hummus (vg)(gf)(df)(nf)
Pork & water chestnut shu mai with soy dipping sauce (df)(nf)
Steamed vegetable gyoza with soy dipping sauce (v)(vg)(nf)
Essential fried chicken, panko crust & chipotle spiked mayo (nf)
Traditional Ivans beef pies, tomato relish (nf)
Thai vegetable spring roll, coriander, lime & sweet chilli (vg)(df)
Pumpkin & almond samosa, coconut-mint raita (vg)(df)(contains nuts)
Moroccan vegan wellington (gf)(vg)(df)(nf)
Vegan lentil & chickpea curry pot pie (gf)(vg)(df)(nf)
Ratatouille pithivier, aioli (v)(nf)

PREMIUM FINGER FOOD ADD 1 OR MORE PREMIUM ITEM

Spiced Lebanese lamb fattaya, pomegranate yoghurt
Grilled scallops, verjuice macerated raisins, micro herb (gf)(df)(nf)
Peking duck crepes, plum sauce (df)(nf)
Vietnamese pork banh mi, pate, crackling, carrot, red chilli, torpedo roll (nf)
Steamed pork belly bao, pickled carrot, cucumber, mint, coriander and sriracha mayo (nf)(Veg available)
Steamed bun with duck and lemongrass, nam jim (nf)(df)
Pulled BBQ beef slider, sriracha mayo, dill pickle, spinach, milk bun (nf)(gf available)
Vegan "burger" pattie, spinach, roasted capsicum, hummus, slider roll (vg)(df)(gf)
Katsu chicken burger, kewpie mayo, pickles, milk bun (nf)

SUBSTANTIAL ITEMS ADD 1 OR MORE PREMIUM ITEM

Baked Tasmanian salmon, soba noodles, green beans, cherry tomatoes, Thai dressing (gf)(df)(nf)
Prawns, chorizo, kipfler potato, roasted cherry tomatoes & rocket (gf)(df)(nf)
Fish & chips lemon and tartare (nf)
Black sesame chicken, wasabi, soy mayo & Asian slaw (gf)(df)(nf)
Moroccan duck salad, carrot, ginger, raisin, Ras el hanout dressing (gf)(df)(nf)
Slow braised beef, truffled mash, merlot jus (gf)(nf)
Roasted pumpkin, sweet potato salad with capsicum, chickpea and sumac yoghurt (v)(gf)(nf)
Roasted cauliflower, spinach, caramelised onion & almond salad with tahini dressing (vg)(gf)(contains nuts)
Falafel, quinoa, radish, edamame, chilli citrus dressing (gf)(vg)(df)(nf)
Capunti pasta, forest mushroom, truffle oil and pecorino (v)(nf)
Tortellini filled with ricotta & sundried tomato saffron cream (v)(nf)

DESSERT SELECTIONS ADD 1 OR MORE PREMIUM ITEM

Nutella mousse cones (v)(gf available)(contains nuts)
Salted caramel chocolate tartlet, freeze dried mandarin (v)(nf)
(gf available on request)
Lemon tart, freeze dried berry (v)(nf)(gf available on request)
Flourless chocolate cake, mascarpone (v)(gf)(nf)
Coconut panna cotta, chilli roasted pineapple (v)(gf)(vg)(nf)
Raspberry frangipane tart (v)(contains nuts)

(gf) gluten free (v) vegetarian (vg) vegan (nf) nut free (df) dairy free

ADDITIONAL ITEMS PER PERSON	25/26	25/26
Premium Finger Food	\$8.50	\$8.50
Substantial Items	\$17.00	\$17.00

You have the option to add additional premium items or substantial items to your menu.

Pricing structure is per Financial Year (July-June). All prices listed are inclusive of GST.

SEATED SHARED PLATTER MENU

Platters served to each table, ensuring your guests have a variety of menu options, encouraging interaction amongst your guests.

FINGER FOOD

½ hour chef's selection of 4 finger food items on arrival, served on rotation

ENTRÉE – TAPAS PLATTER CHOICE OF 3 TAPAS PER PERSON

- Essential hummus, extra virgin olive oil, za'atar, Turkish bread (vg)(df)(nf)
- Chilli garlic prawns, roquette, lemon (gf)(df)(nf)
- Pork and chorizo meatballs, smokey paprika sugo (gf)(df)(nf)
- Greek style roasted kipfler potatoes with lemon, garlic & oregano, Yarra Valley Persian feta (v)(gf)(nf)
- Sriracha macaroni cheese croquette, pickled cucumber, herb salad (v)(nf)
- Stir fried mushroom medley with ginger, chilli & soy; cashews, spring onion & coriander (vg)(gf)(df)
- Grilled salmon skewer, radicchio, citrus mayo (gf)(df)(nf)
- Beef empanada, chipotle aioli
- Tomato, basil tarte tatin, arugula, balsamic (vg)(nf)
- Spice corn mousse, pico de gallo, avocado, corn chip (v)(gf)(nf)
- Prosciutto wrapped asparagus, cherry tomato salsa, vincotto (gf)(df)(nf)

MAIN CHOICE OF 2 MAIN OPTIONS

- Marinated beef flank, black garlic aioli, truss cherry tomatoes (gf)(df)(nf)
- Korean beef short rib, pickled cucumber ribbons, coriander (gf)(df)(nf)(supplement \$5.00 pp)
- Five spice crust pork belly, sticky soy glaze, coriander, crispy shallot (gf)(df)(nf)
- Salmon fillet, thyme, roquette, fennel, citrus dressing (gf)(df)(nf)
- Grilled chicken thigh, crisp prosciutto, sage, vincotto (gf)(df)(nf)
- Chermoula lamb shoulder, pomegranate & sumac spiced salad (gf)(df)(nf)
- Tandoori baked chicken thigh, cauliflower "rice", mint (gf)(nf)
- Middle eastern spiced lamb rump, skordalia, tendrils (gf)(df)(nf)(supplement \$5.00pp)
- Beef cheek massaman style, beansprouts, peanuts & chilli (gf)(df)
- Kingfish, pico de gallo salsa, paprika mayo (gf)(df)(nf)(supplement \$8.00 pp)
- Casarecce pasta with forest mushrooms, pecorino, roquette & truffle oil drizzle (v)(nf)
- Pumpkin, capsicum & zucchini tajine; tomato, ras el hanout, mint & preserved lemon (gf)(vg)(df)(nf)

Accompaniment: freshly sliced local sourdough served with butter (v)

SIDES CHOICE OF 2 SIDE OPTIONS

- Rosemary roasted chat potatoes (gf)(vg)(df)(nf)
- Roasted pumpkin wedges with Indian spices and pepitas (gf)(vg)(df)(nf)
- Salad greens, balsamic vinaigrette, cucumber, Spanish onion, tomato & torn herbs (gf)(vg)(df)(nf)
- Heirloom carrots with orange blossom, dill & mustard seeds (gf)(vg)(df)(nf)
- Cos leaves, radish, mint, with citrus dressing (gf)(vg)(df)(nf)
- Broccolini, seasonal greens, chickpea sesame dressing (gf)(vg)(df)(nf)
- Roquette, parmesan & pine nut salad (v)(gf)
- Roast cauliflower, spinach, caramelised onion & almond salad with tahini dressing (gf)(vg)(df)

DESSERTS CHOICE OF 2 DESSERT OPTIONS

- Flourless chocolate cake, mulled cherries, mascarpone (v)(gf)(nf)
- Petite pavlova, hazelnut pastry cream, poached pear (v)(gf)
- Salted caramel chocolate tart, freeze dried mandarin (v)(nf)(gf available, supplement \$1.50pp)
- Lemon tart, dehydrated raspberries (v)(nf)(gf available, supplement \$1.50pp)
- Coconut & lime leaf rice pudding, mango, calamansi gel (vg)(df)(gf)(nf)
- Mixed spice panna cotta, granny smith apples (gf)(nf)

(gf) gluten free (v) vegetarian (vg) vegan (nf) nut free (df) dairy free

ADDITIONAL ITEMS PER PERSON

Finger Food

You have the option to add additional finger food items to your menu.

Pricing structure is per Financial Year (July-June). All prices listed are inclusive of GST.

	25/26	25/26
Finger Food	\$17.00	\$17.00

SEATED PLATED MENU

AUTUMN | WINTER

The plated menu offers a formal dining experience, with your choice of two unique dishes, served alternately to your guests.

FINGER FOOD

½ hour chef's selection of 4 finger food items on arrival, served on rotation

ENTRÉE SELECT 2 ITEMS

- Orange blossom & cumin baby carrots, harissa labna, pomegranate, pepitas, almond and dill (gf)(v)
- Caramelised onion tatin, torched Victorian chevre, heirloom beets, red vein sorrel, Australian olive oil (v)(nf)
- Ras el hanout spiced lamb loin, cauliflower skordalia, rosewater gel, tea-soaked prunes, chermoula (gf)(df)(nf)
- Tandoori chicken thigh, red lentil daal, cottage cheese, compressed baby cucumber, herb oil (gf)
- Korean barbecue short rib, fermented cabbage, daikon, chilli, sprouts, rice cracker (gf)(df)(nf)
- Confit salmon, celeriac remoulade, macadamia brittle, mandarin, baby spinach (gf) (supplement \$4.00pp)
- Garlic chilli prawns, saffron chive risotto, tomato gel, pangrattato (gf)
- Warm mushroom salad with chilli, ginger, garlic & soy, grilled tofu, cashew nuts, spring onions, coriander, sesame seeds (vg)(df)(gf)
- Seared scallops, truffled cauliflower, macerated raisins, kassler, chervil

MAIN SELECT 2 ITEMS

- Daube of beef, Jerusalem artichoke puree, thick bacon, portobello mushroom (gf)
- Lamb rump, braised red cabbage, celeriac puree, currant jus, woodland sorrel (df)(gf)(nf)
- Pork belly, spiced parsnips, poached pear, Dutch carrot, crackle, piquant sauce (gf)(nf)
- Grilled chicken breast, spinach puree, pancetta, kipfler potatoes, sage jus (gf)(nf)
- Dukkah crusted barramundi, carrot pernod mousseline, heirloom carrot, roquette, celery & granny smith, verjuice (gf)
- Teriyaki salmon, wasabi cauliflower, bok choy, radish, pickled ginger, sesame seeds (gf)(df)(nf)
- Roasted beetroot, sage risotto, compressed fennel, pickled baby king browns, heirloom beets, vegan feta (vg)(gf)
- Sous vide 300 gm beef sirloin, horseradish mash, confit shallots, forest mushrooms, brandy veloute (gf) (supplement \$10.00pp)

Accompaniment: bread rolls served with butter (v)(gf)

DESSERT SELECT 2 ITEMS

- Spiced pear, hazelnut creme patisserie, meringue (v)(gf)
- Baked orange cheesecake, Irish whiskey spiked marmalade (v)(nf)
- Steamed lemon pudding, limoncello syrup, passion fruit curd, crème fraiche (v)(nf)
- Mixed spice panna cotta, granny smith apple, blackberry, ANZAC crumb (v)(nf)
- Flourless chocolate cake, mulled cherries, mascarpone (v)(gf)(nf)
- Kaffir lime posset, roasted pineapple, fresh papaya, sesame brittle (v)(gf)(nf)
- Maffra cheddar, quince paste, compressed celery, fig and ginger crackers (v) (supplement \$5.50pp)
- Flourless chocolate cake, mulled cherries, mascarpone (gf)(nf)

Struggling to choose a sweet treat for your guests?

This single dessert selection could be the perfect option for some variety for all guests.

Assiette of mini desserts

- Raspberry almond friand, neufchatel (v)(gf)
- Baked orange cheesecake, whisky spiked marmalade (v)(nf)
- Flourless chocolate cake, mulled cherries, mascarpone (v)(gf)(nf)

(gf) gluten free (v) vegetarian (vg) vegan (nf) nut free (df) dairy free

ADDITIONAL ITEMS PER PERSON

Finger Food

You have the option to add additional finger food items to your menu.

Pricing structure is per Financial Year (July-June). All prices listed are inclusive of GST.

	25/26	25/26
Finger Food	\$17.00	\$17.00

SEATED PLATED MENU

SPRING | SUMMER

The plated menu offers a formal dining experience, with your choice of two unique dishes, served alternately to your guests.

FINGER FOOD

½ hour chef's selection of 4 finger food items on arrival, served on rotation

ENTRÉE

- Charred asparagus spears, risotto, honey roasted garlic, smoked almonds, pecorino (v)(gf)
- Heirloom tomatoes, Yarra Valley chevre, piperade, avocado oil, grilled Turkish bread (v)(nf)
- Soy glazed Victorian beef flank, charred corn, spring onion, daikon, enoki, corn shoots (gf)(nf)
- Thai chicken roulade, glass noodle salad, peanuts, citrus, nam pla, mint (gf)(df)(*)
- Scallop ceviche, tomato, avocado, red onion, lime, chilli, torn corn tostadas (gf)(df)(nf)
- That's Amore burrata, pea textures, cherry tomatoes, chorizo crumb, black sea salt (gf)(nf)
- Za'atar prawn, compressed watermelon, Bulgarian feta, orange gel, extra virgin olive oil, lemon balm (gf)(nf)
- Greek salad re imagined: compressed baby cucumber, cherry tomatoes, olives, red onion, baby gem, vegan feta, crumbled falafel, smoked capsicum gel (vg)(df)(gf)
- Cured Tasmanian salmon, nicoise vegetables, white anchovy, micro basil (supplement \$4.00pp)

MAIN

- Lamb rump, pepita dukkah, pumpkin hummus, asparagus, baked ricotta, pomegranate-raisin salsa (gf)(nf)
- Prosciutto wrapped chicken breast, taleggio potato gratin, eggplant tomato compote, kale (gf)(nf)
- Southern spiced & glazed salmon, quinoa, black bean and charred corn, avocado puree, crisp sweet potatoes (gf)(df)(nf)
- Beef cheek massaman, fondant potato, edamame, beansprouts, peanuts (gf)(df)(*)
- Baked barramundi with warm chorizo, kipler & garden pea salad, sauce basquaise (gf)(df)(nf)(*)
- Balinese pork belly, grilled peach, red onion & compressed baby cucumber, nuoc cham (gf)(df)(nf)(*)
- Roasted capsicum, tomato & zucchini tatin, grilled pumpkin, eggplant relish, salsa verde (vg)(df)(nf)
- Sous vide duck breast, spiced spring roll, carrot puree, Thai eggplant salad (nf)(*) (supplement \$3.00pp)
- Sous vide 300 gm beef sirloin, confit cherry tomatoes, green beans, herb butter, jus (gf)(nf) (supplement \$10.00pp)

Accompaniment: bread rolls served with butter (v)(gf)

DESSERT

- Pineapple, guava, malibu custard & dulce con leche trifle, honeycomb, toasted coconut & banana crumb (v)(gf)(nf)
- Halva cheesecake tart, lemon saffron syrup, pistachios, apricots, black sesame & fairy floss (v)
- Raspberry & frangipane tart, raspberry gel, smoked almonds, crème fraiche (v)
- Five spiced panna cotta, poached rhubarb, Sichuan pepper meringue (v)(gf)(nf)
- Belgian chocolate truffle delice, torched marshmallow, coconut shavings, summer berries, granola (v)(gf)(nfo)
- Ricotta & currant crepe, compressed strawberries, orange blossom, honey & lemon syrup (v)(gf)
- Coconut & lime leaf rice pudding, mango, calamansi gel (vg)(df)(gf)
- Strawberry, prosecco and basil pavlova, mascarpone pastry cream, bitter chocolate (v)(gf)(nf)
- Maffra cheddar, quince paste, compressed celery, fig and ginger crackers (v)(supplement \$5.50pp)

(gf) gluten free (v) vegetarian (vg) vegan (nf) nut free (df) dairy free

ADDITIONAL ITEMS PER PERSON	25/26	26/27
Finger Food	\$17.00	\$17.00
You have the option to add additional finger food items to your menu.		

Pricing structure is per Financial Year (July-June). All prices listed are inclusive of GST.



BEVERAGE PACKAGES



CURTAIN RAISER

Cocktails on arrival

45 minutes, \$16 per cocktail, choose 2 to serve

APEROL SPRITZ

The Aperol Spritz dazzles with its light, bubbly refreshment — a vibrant blend of prosecco and Aperol, making it the perfect opener for a sunny day or an elegant evening.

DIRTY MOJITO

Perfect for those warm, balmy nights — like the curtain rising on a great evening, with the rich depth of dark rum setting the stage.

ESPRESSO MARTINI

Vodka and Kahlúa set the stage for a memorable evening — the perfect start to your event.

MEZCAL PALOMA

The lights dim, and the first note of smoky mezcal plays out, captivating the senses. Bright grapefruit juice and a splash of zesty lime join the melody, striking a perfect balance of smoky, citrusy brilliance.

BLOOD ORANGE NEGRONI

Blood orange brings a citrusy sweetness, giving this Blood Orange Negroni a vibrant, show-stopping twist on the classic — a blend of gin, Campari, blood orange juice, and sweet vermouth

HUGOS

This drink is light and floral, like the opening scene of a summer evening — with the delicate sweetness of elderflower and the lively sparkle of prosecco, it's refreshing, vibrant, and ready to steal the spotlight.

SPICY MARGARITA

Enjoy the Spicy Margarita, where the heat meets the citrus in a bold and unforgettable performance — with tequila at its heart, Cointreau's sweet orange notes, and the zesty kick of fresh lime juice.

All prices listed are inclusive of GST



BEVERAGE OPTIONS

Dress Rehearsal

Included in Wedding Packages
\$6 per person for every additional hour

SPARKLING WINE

Ate Sparkling, SA

WHITE WINE

Ate Chardonnay, SA

RED WINE

Ate Shiraz, SA

BEER

Carlton Draught

NON-ALCOHOLIC

Heineken Zero, assorted soft drinks, mineral water and still water

Opening Scene

Upgrade to \$10 per person,
\$7 per person for every additional hour

SPARKLING WINE SELECT 1 TO SERVE

Pizzini Prosecco, King Valley, Vic
San Pietro Brut, Mornington Peninsula, Vic
Laurent-Perrier LaCuvée Brut Champagne,
France (Note an additional \$23 per head)

WHITE WINE VARIETIES SELECT 2 TO SERVE

Pizzini Pinot Grigio, King Valley, Vic
Fox Creek Chardonnay, McLaren Vale, SA
Tai Tira Sauvignon Blanc, Marlborough, NZ
Amelia Park 'Trellis' Rosé, Margaret River, WA

RED WINE VARIETIES SELECT 2 TO SERVE

Mojo Cabernet Sauvignon, Coonawarra, SA
Pizzini Sangiovese, King Valley, Vic
Motley Cru Pinot Noir, King Valley, Vic
Torzi Matthews 'DJ' Shiraz, Barossa Valley, SA

BEER AND CIDER SELECT 2 TO SERVE

Yering Farm Apple Cider
Stone & Wood Pacific Ale
Corona
Asahi Super Dry

NON-ALCOHOLIC

Heineken Zero, assorted soft drinks, mineral water and still water

Yarra Valley Showcase

Upgrade to \$16 per person,
\$8 per person for every additional hour

SPARKLING WINE

2017 Zonzo Estate Vintage Brut, Yarra Valley, Vic
NV Dominique Portet, Rose, Yarra Valley, Vic

WHITE WINE VARIETIES

2023 Tokar Estate Chardonnay, Yarra Valley, Vic
2024 Medhurst Sauvignon Blanc, Yarra Valley, Vic

RED WINE VARIETIES

2020 Yering Farm, Estate Series, Pinot Noir, Yarra Valley, Vic
2012 Bulong Estate, Cabernet Merlot, Yarra Valley, Vic

BEER AND CIDER SELECT 2 TO SERVE

Yering Farm Apple Cider
Stone & Wood Pacific Ale
Corona
Asahi Super Dry

NON-ALCOHOLIC

Heineken Zero, assorted soft drinks, mineral water and still water

All prices listed are inclusive of GST

SPITIRT OPTIONS

Basic Spirits

Upgrade your package with basic spirits, \$14 per person

Johnnie Walker Red
Jim Beam Bourbon
Gordons Gin
Smirnoff Vodka
Bundaberg Rum

Premium Spirits

Upgrade your package with premium spirits, \$22 per person

Starward Two Fold Scotch (Melbourne)
Makers Mark Bourbon
Grey Goose Vodka
Naught Dry Gin (Yarra Valley)
The Kraken Black Spiced Rum

All prices listed are inclusive of GST





CONTACT US TO LEARN MORE

Call on **(03) 8761 6657** or email us at
hawthornevents@essentialcaterer.com.au
to discuss your event.

Thank you for considering Hawthorn Arts Centre to be part of your wedding story.
We're honoured to help create a day filled with joy, beauty, and unforgettable
moments. Our team can't wait to bring your wedding vision to life.

We look forward to working with you to create your perfect day!

EVENTS PRODUCED AND SERVICED BY

essential

CATERING + EVENTS

BOROONDARA
ARTS

