



ROYAL BOTANIC
GARDENS VICTORIA
MELBOURNE GARDENS

POST CEREMONY
WEDDING PACKAGES

www.blakesfeast.com.au

rbg@blakesfeast.com.au

03 9885 2777

BLAKES
FEAST

POST CEREMONY DRINKS



our all inclusive post ceremony drinks are the perfect way to entertain your guests between your ceremony & reception.

PACKAGE 1

local sparkling wine
peroni red & peroni leggara
still, sparkling & flavoured capi waters

up to 30 guests \$55 PP + GST
up to 50 guests \$50 PP + GST
up to 100 guests \$45 PP + GST
up to 150 guests \$40 PP + GST

PACKAGE 2

maison varichon & clerc nv blanc de blancs brut, savoie france
peroni red & peroni leggara
still, sparkling & flavoured capi waters

up to 30 guests \$65 PP + GST
up to 50 guests \$60 PP + GST
up to 100 guests \$55 PP + GST
up to 150 guests \$50PP + GST

please note a minimum of 30 guests applies to all packages

for parties over 150 guests please speak to your sales consultant

WHAT'S INCLUDED?

wait staff member(s) at a ratio
of 1:30

bar setup inclusive of sleek white
service bar, market umbrella,
glassware & all bar service
equipment

2 alcoholic & 1 non- alcoholic
beverage per person

the staff member(s) will provide bar
service for 1 hour, with drinks passed
around on trays if possible (extended
service will incur an additional fee,
please ask for a quotation),

if you wish to serve a light snack with
the post-ceremony drinks, please see
the following page for canape options

please contact us for a full
quotation. (03) 9885 2777

rbg@blakesfeast.com.au



POST CEREMONY CANAPES



VEGETARIAN

spring pea & leek tart, parmesan, rosemary
vegetarian vietnamese rice paper roll, peanut sambal
heirloom tomato, fiore de latte & salsa verde pillow sandwich

SEAFOOD

hot smoked trout, caper & pickled cucumber pillow sandwich
smoked salmon, herbed mascarpone eclair
king prawn & pickled fennel mini bun, bonito mayo, native lime

POULTRY

five spiced duck rice paper roll, plum sauce
bannockburn chicken, baby spinach & truffled pecorino pillow
sandwich

MEAT

wagyu bresola & comte gruyere gougères, onion jam, truffled aioli,
lamb's lettuce
lemongrass beef rice paper roll, nuoc nam

SWEET

anise cream, tres leche cake, orange jam, fennel
white chocolate mousse lamington, pickled cherry jam

\$30 PP + GST

PLEASE SELECT 3 CANAPES

**INCLUDES WAITSTAFF TO PASS
FOOD AROUND**

packages include cocktail napkins &
platters

please contact us for a full
quotation (03) 9885 2777

rbg@blakesfeast.com.au



BOOKING FORM



acknowledgment form

i have read and agree to the terms and conditions on this form

client name _____

date _____

signed _____

to confirm your booking, please fill out this form and return it with the non-refundable deposit of 50% of the total quotation

blakes feast
1/18 brixton rise glen iris vic 3146
phone (03) 9885 2777 fax (03) 9885 2722
rbg@blakesfeast.com.au

VISA MASTERCARD AMEX

name on card _____

expiry date _____

TERMS & CONDITIONS

responsible service of alcohol is adhered to at all times, blakes feast staff reserve the right to stop service to comply with liquor license regulations.

if any damage to the gardens or rubbish/confetti/roses are left on site, we reserve the right to charge your card for up to \$500 for damages/cleanup fee.

final payments must be received in full 7 days prior to the function. all card transactions will incur an additional 1.5% surcharge.

in the event of unforeseen circumstances, or if works are required on your lawn/pavilion blakes feast reserves the right to move your ceremony to another suitable area within the gardens.

