

Treacy Centre



Wedding Information Package

Location Mail

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Welcome

Conveniently located on the edge of Melbourne's famous Royal Park, Treacy Centre offers a world away from the hectic pace of city life.

Set amongst beautiful open gardens and parkland, it is a place where you can breathe freely and enjoy the ambience while you and your guests appreciate fine food, wine and laughter.

The original mansion, now Treacy Centre, was built in 1873. Common architectural elements of this period featured at the Treacy Centre include the faceted bay windows, round arch windows, bracketed eaves and balconies with cast iron balustrades. Bathed in the warm ambient light of stained glass windows, a grand internal staircase creates unique photo opportunities.

By day, the sun naturally lights the large reception room creating a glorious atmosphere for you and your guests. Glass doors open to a terraced patio.

The garden is a joy and a favorite for pre-dinner drinks.

Packages

Treacy Centre offers a number of wedding styles as detailed below. Whatever individual style or special requests you may have, our chef will ensure that your individual needs are met.

○ Package One - Four Course Meal

- Option 1 Canapés, Soup, Main Course, Dessert

\$ 70.00 per person

- Option 2 Canapés, Entrée, Main Course, Dessert

\$ 75.00 per person

Four course meal arrangements

Course 1 3 hot and 3 cold Canapés

Course 2 Soup or Entrée (as per the Option chosen)

Course 3 Main Course

Course 4 Dessert

(Course 3 & 4 are served alternatively to your guests).

○ Package Two - Banquet Style

- Option 1 Canapés, Soup, Buffet, Dessert

\$ 65.00 per person

- Option 2 Extensive Canapés, Buffet, Dessert

\$ 65.00 per person

Cheese and Fruit Platters can substitute dessert

Buffet arrangements

The main course buffet contains both hot and cold meats, antipasto platters, wok fried vegetables, a variety of salads and a selection of breads.

○ Package Three: Cocktail Menu

- Option 1 Two hour Food Service

- Choice for 3 Hot and 3 Cold canapés, and 2 Individual Gourmet Hot Dishes
8 items per guest, plus two sweet treats per guest

\$50 per person

- Option 2 Three hour Food Service

- Choice of 4 hot and 4 cold canapés, and 3 Individual Gourmet Hot Dishes
11 items per guest, plus two sweet treats per guest

\$58 per person

Cocktail arrangements

Continuously served canapés (hot and cold) selected from our extensive Cocktail Menu.

A selection of vintage cheeses, fresh and dried fruits, nuts, quince paste and crackers will also be available along with some more substantial bowl food options.

All packages include:

Your selected Menu option.

Fully trained staff who will assure that your needs and requirements are met on your special day.

Full Reception set up, including table setting, white linen tablecloth with napkins, chair covers and chair sashes and also centerpieces.

Portable P.A. System: With microphone, available for the duration of your special occasion.

Dance floor according to your positional requirements.

Use of property for photographic opportunities including the grand staircase, balconies and surrounding garden.

Freshly brewed Tea and Coffee at the conclusion of the wedding.

Event Notes

- **Celebration Duration**

Evening Receptions/Dinners are 5 1/2 hours with beverages ceasing 30 minutes prior to finish.

Lunch Receptions/Luncheons are 4-hours duration.

- **Time Extensions**

A surcharge of \$10.00 per person per hour or part thereof is applicable for any function that continues beyond the durations noted above.

(This surcharge includes the extension of beverage service.)

- **Wine Upgrade or Extensions**

Wine upgrades are available with price dependent on wines selected.

(Costing based on a unit bottle surcharge).

Wines are to be selected at least 3 weeks prior to the event.

- **Wedding Cake**

Wedding cake can be cut and packaged for \$2.50 per person.

If the Wedding cake is to be served as the plated dessert substituting the Treacy Centre dessert, there will be a reduction on the package price by \$2.50 per person.

- **Entertainers' Meals**

A two-course meal excluding beverages will be provided to all entertainers.

Tariff is \$35.00 per person. Beverages will be charged on consumption

- **Flowers**

Flowers can be arranged for tables at an additional cost or, alternately, the Centre will be made available prior to the wedding for the room to be set.

- **Children's Meals**

- Children's Menu- \$30 per person

Children's menu is available for pre-selected children up to the age of 12.

Entrée

Pasta – (Please consult the centre to discuss the selection of pasta)

Main

Crumbed Chicken Stips and chips or fish and chips

Dessert- As per adult selection

Beverages

A selection of high quality beverages are available as part of your meal (other premium beer and wines are available on request)

Carrington Brut Reserve \$ 17.00 per bottle
Jacobs Creek Sparkling \$ 19.00 per bottle
Lindeaur (New Zealand) \$ 20.00 per bottle
Richmond Grove CS NV Brut \$ 19.00 per bottle
Orlando Semillon Chardonnay \$ 19.00 per bottle
Cellar Selection Chardonnay \$ 19.00 per bottle
Jacobs Creek Sem Sauv, Chard, Riesling, Rose \$ 19.00 per bottle
Orlando Range Shiraz \$ 19.00 per bottle
Orlando Cellar Selection Shiraz \$ 20.00 per bottle
Jacobs Creek Shiraz, Shiraz Cab, Cab Merlot, Merlot \$ 19.00 per bottle
Jacobs Creek 3 Vines \$ 24.00 per bottle
Wyndham Bin Range \$ 23.00 per bottle
Richmond Grove Landmark Range \$ 24.00 per bottle
Jacobs Creek Reserve \$ 25.00 per bottle
George Wyndham \$ 24.00 per bottle
Richmond Grove Ltd Release \$ 26.00 per bottle
Gramps Range \$ 25.00 per bottle
De Bortoli Dean Sauvignon Blanc \$ 23.00 per bottle
De Bortoli Dean Cabernet Sauvignon \$ 23.00 per bottle
Crown Lager \$ 6.50 per stubby
Victoria Bitter \$ 5.50 per stubby
Carlton Draught 750ml \$ 9.00 each
Cascade Premium Light \$ 5.00 each
Orange Juice \$ 6.50 per 2 litre jug
Flavoured Mineral Water 1.25litres \$ 5.00 per 1.25 litres

Treacy Centre offers you an all inclusive beverage package including standard light and heavy beer, house red and white wine, sparkling wine, orange juice, soft drinks and waiting staff for the duration of the reception from \$28.50 per head.

Soups

Roasted Vegetable: Hearty and perfect for those cool evenings

Gazpacho with scallops: A chilled Spanish tomato soup with lime cured scallops

Broccoli and blue cheese: Accompanied by thin capsicum strips

Cream of fennel with smoked cod: Topped with parmesan shavings

Curry Laksa: An Asian favourite using a homemade curry paste

Minted Pea: An old fashioned favourite

Pumpkin, coconut and chilli: Traditional pumpkin soup given a modern touch

Chilli, chicken and lime soup: Mildly spicy soup with a trace of lemongrass

Italian style risoni soup: A mixture of fresh vegetables and risoni

Sweet potato, carrot and chickpea: North African soup topped with Turkish bread croutons

Entrées

Grilled salmon teriyaki served with wok tossed bok choy and green beans

Chicken tenderloin on sweet potato cucumber pear and baby spinach salad

Grilled chilli squid on green rocket salad drizzled with herb lemon dressing

Thai beef served on vermicelli noodle salad topped with lime sweet chilli dressing

Marinated garlic prawn skewers on a spinach and parmesan risotto

Lamb cutlets marinated in rosemary and red wine vinegar served on cous cous drizzled with tahina yoghurt dressing

Vegetarian options

Homemade fettucini topped with creamy white wine sauce.

Goat's cheese and caramelised onion tart garnished with watercress salad

Mains

Succulent eye fillet beef served over creamy mashed potato, roasted roma tomato, flat mushroom with a seeded mustard jus

Tender chicken breast wrapped in prosciutto served on a lemon and herb risotto

Pan fried barramundi with seasonal vegies and finished with sauce vierge

Lamb backstrap served with baby spinach leaves, baked eggplant topped with red wine jus

Marinated honey barbeque pork fillets served on Asian stir fry vegetables

Tender chicken breast crusted with tarragon leaves and fresh breadcrumbs on a seafood risotto

Vegetarian Options

Vegetable stack filled with roasted eggplant, zucchini, Japanese pumpkin served on cous cous

Roasted eggplant zucchini Japanese pumpkin vegie stack served on cous cous

Roasted seasonal vegetable risotto served with grated parmesan cheese

Desserts

Tiramisu with a dollop of vanilla cream lightly dusted in cocoa

Traditional sticky date pudding with warm butterscotch sauce

Homemade apple crumble with a scoop of vanilla ice cream and garnished with a sprig of mint

Individual lemon citrus tart with double whipped cream and seasonal berries

Vanilla panacotta drizzled with chocolate sauce

Orange and poppy seed steamed pudding

Banquets

The highly recommended Treacy Banquet provides a selection of succulent oven-roasted meats, including Scotch fillet beef, leg of lamb or pork.

All banquets come with cold meat platters, antipasto platters, wok-fried vegetables, creamy potato mash, a selection of freshly baked breads and a variety of salads all served with the appropriate condiments.

Our chef is pleased to tailor menus to suit your specific requirements and finalise the range of menu options that you would like to offer your guests on your special day.

A selection of vintage cheeses, fresh and dried fruits, nuts, quince paste and crackers will also be available for guests to enjoy after dinner.

Canapés

Canapés – Gourmet – Hot

Mini lamb mignons with a sundried tomato pesto crust

Tomato, bocconcini and fresh basil mini pizzas

Crumbed vegetarian risotto balls stuffed with King Island Blue cheese

Asian style marinated Porterhouse beef skewers

Curried vegetable samosa

Tandoori chicken skewers

Marinated lemon and black pepper squid

Homemade meatballs served with fruit chutney

Canapés – Gourmet – Cold

Rice paper rolls with a ponzu dipping sauce

Bruschetta breads with Roma tomatoes, Spanish onion, feta cheese and fresh basil

Freshly shucked Tasmanian oysters with capsicum salasa

A selection of fresh sushi with a hot wasabi mayonnaise

Mini vegetarian quiche served with tomato relish

Beef teriyaki strips atop a garlic crouton

Vegetarian mini dim sim served with coriander soy sauce

Assorted gourmet club sandwiches

Individual Gourmet hot dishes

Mini chicken curry served with jasmine rice topped with a dot of cucumber yoghurt

Roast pumpkin risotto served with Italian parmesan cheese

Stir fried hokkien noodles with marinated chilli beef

Seasonal crumbed fish fillets served with French fries in basket

Caesar salad with grilled chicken

Beef and mushroom stew served in noodle box

Menu Tastings

Menu tastings can be arranged for the bride and groom at \$60 per person.

Terms and Conditions

Tentative bookings will be held for FOURTEEN (14) days.

Bookings require a non-refundable deposit of \$500. Payments can be made by credit card (excluding Diners), cheque or cash.

Two months prior to the event, we require a further non-refundable deposit of fifty percent (50%) of the total.

Anticipated final numbers, together with menu selection are requested TWO (2) weeks prior to function date. Final numbers are required SEVEN (7) working days prior to the event, together with full payment. This number will represent the minimum number of guests for which you will be charged.

Any deposit payments are not transferable or refundable in the event of a cancellation. All cancellations must be made in writing.

If cancellation occurs within SEVEN (7) days prior to the event, no monies will be refunded.

Any damage sustained during the event will be charged accordingly.

Providing Band members' meals, as stipulated in the Musicians Award, will be charged accordingly.

Treacy Centre is a smoke-free zone and confetti-free zone.

Luncheon functions need to be concluded by 4pm (Saturdays and Sundays only).

All prices are current and subject to change.

Treacy Centre adheres to the Responsible Service of Alcohol Code of Practice.