SRB

SAN REMO BALLROOM

Wedding Menu

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Food

Meet the Chef

With over two decades of experience in the Events & Hospitality industry, our talented Executive Chef Tristan draws on his experience from working overseas designing menus and cooking for royal family events and weddings; as a private chef in luxurious celebrity private residences; and leading the kitchen within several of Melbourne's premier catering companies, to delicately design and flawlessly execute his creative culinary delights for all San Remo Ballroom clients and guests.

Well regarded amongst industry circles as a real food innovator, he is an accomplished leader in our kitchen, and revels in the details of each and every menu he creates and plates. One of his key strengths is finding a marriage of flavours and designing an unexpected but delightful, creative taste profile.

Entrée

(Choice of two menu items served alternating)

Clove roasted pork belly, smoked date jam, ras el hanout, cauliflower piccalilli, charred pickle

Lamb backstrap, freekeh salad, fetta, radish, soft herbs, black garlic baba ghanoush

Market fresh fish, za'atar, celeriac remoulade and vanilla citrus dressing

Lobster ravioli, crushed dried peas, lobster bisque, parsley pesto, prawns

Lamb manti with garlic yoghurt, burnt capsicum butter, crispy lamb mince, peas, mint, dill

Potato and ricotta gnocchi, pulled oxtail, tomato sugo, ricotta

Grilled octopus, lemon, oregano, smoked potato, tarama, chilli oil

Ricotta ravioli, goats curd, capsicum emulsion, pumpkin, basil oil

Burrata, baby tomatoes, basil oil, candied olives, pickled cucumber

Menus are seasonal and subject to change. Whilst we take every precaution to accommodate all dietary requirements, please be aware that our kitchen is not a certified allergen free environment. As such, traces of allergens may still be present.

Main Course

(Choice of two menu items served alternating)

Beef eye of rump, potato gratin, parsnip puree, red wine jus, chimichurri

Slow cooked beef cheek, cauliflower puree, truffle pomme puree, pickled mushroom

Spiced pork tenderloin, roasted cauliflower, swiss brown mushroom, confit onion cider jus

Barramundi, saffron mayonnaise, salsa verde, german potatoes, tapioca squid ink cracker

Dukkah spiced lamb rump, muhammara, charred green beans, fetta, candied walnuts, herbs

Za'atar spiced chicken breast, pistachio, apricot jelly, tabouli, mint yoghurt, chicken cracker

Mongolian lamb shank, kimchi, curry leaf yoghurt, kimchi potato pave

Chicken breast, fava bean puree, crispy kale, red chimichurri, spiced baby carrot

Eye fillet steak, celeriac puree, baby carrots, burnt shallots, baby vegetables*

*Incurs additional cost - Market price

Shared Sides

SALAD (Choice of one menu item)

French side salad, shallots, frisee, chives, chervil, gem lettuce, green beans, french dressing

Iceberg lettuce wedges, palm sugar dressing, chopped herbs, radicchio, radish

Green beans, snow peas tenders, hazelnuts, dried figs, red wine vinegar, feta

Baby cos, smashed tomato, sumac, shaved cucumber, red onion, radish, soft herbs, seeds

SIDES (Choice of one menu item)

Crispy potatoes, garlic, rosemary, parmesan cheese

Broccolini, seeded mustard, lemon, olive oil

Pilaf rice, flaked almonds, picked herbs

Spice roasted sweet potato, goats curd, seeds, grains

Dessert

(Choice of two plated items served alternating)

Coconut mojito, mint genoise, calamansi jelly fruit pearls

Peanut butter chocolate namelaka, roasted peanuts, cassis drops

San Remo mess, vanilla crème chantilly, berry compote, meringue, cocoa nibs

Limoncello strawberry panna cotta, macadamia, cookie crumble

Pâte sablée tart shell, basil almond cream, raspberry crémeux, mascarpone cream

Heavenly dark chocolate fondant, cherry confit, vanilla ice cream, cocoa nibs, chocolate soil

Deconstructed cheesecake, mango and passion fruit, oat honey crumble, calypso mango, lime compote, passion fruit pearls

Chocolate brookie tart, hazelnut praline, vanilla tonka bean, chocolate chantilly

or

Roving Dessert

(Choice of four roving menu items)

Churros, cinnamon sugar, chocolate dipping sauce

Banana rum confit tart, mascarpone, chantilly cream, caramelised pecan

Red velvet cookie, cream cheese frosting

Chocolate cake, nougat butter cream, creamy caramel

Biscoff cheesecake cone

Gold dusted chocolate profiterole

Belgian chocolate brookie bite

Red velvet lamington, cream cheese frosting

Passionfruit curd meringue tart, mango dust

Beverages

Luxe

Upgrade for $15 pp

SPARKLING

De Bortoli Prosecco, King Valley

WHITE - SELECT ONE

3 Tales Sauvignon Blanc, Marlborough NZ

17 Trees, Pinot Grigio, Riverina

Regional Reserve Chardonnay, Victoria

RED - SELECT ONE

Deen Cabernet Sauvignon, Heathcote

Deen Shiraz, Heathcote

Regional Reserve Pinot Noir, Victoria

BEER - SELECT ONE

James Boags Premium

Peroni Red

Furphy Ale

James Boags Premium Light (available on request)

Mineral Water, Soft Drinks and Orange Juice

Elegance

Upgrade for $8 pp

SPARKLING

De Bortoli Willowglen Sparkling, Riverina

WHITE - SELECT ONE

De Bortoli Willowglen Semillon Sauvignon Blanc, Riverina

De Bortoli Winemaker Selection Pinot Grigio, Riverina

RED - SELECT ONE

De Bortoli Winemaker Selection Shiraz, South Eastern Australia

De Bortoli Winemaker Selection Cabernet Sauvignon, Langhorne Creek

BEER - SELECT ONE

James Boags Premium

Carlton Draught

Furphy Ale

James Boags Premium Light (available on request)

Mineral Water, Soft Drinks and Orange Juice

Classic

Inclusive

SPARKLING

De Bortoli Willowglen Sparkling, Riverina

WHITE

De Bortoli Willowglen Semillon Sauvignon Blanc, Riverina

RED

De Bortoli Willowglen Shiraz Cabernet, Riverina

BEER - SELECT ONE

Carlton Draught

Furphy Ale

James Boags Premium Light (available on request)

Mineral Water, Soft Drinks and Orange Juice

Children's Menu
(12 years and under)

Entrée

(Choice of one menu item)

Bow tie pasta, Napoli, basil, parmesan

Crumbed calamari, mayonnaise, lemon

Main

(Choice of one menu item)

Herb crumbed chicken tenders, crinkle cut chips, tomato sauce

Mini beef burger, diamond cut chips, BBQ sauce

Dessert

(Choice of one menu item)

Vanilla ice cream, chocolate crumble, popping candy, chocolate sauce

Mini Nutella doughnuts, cream, strawberries

Cookie and ice cream sandwich

Want More

Personalise your wedding
All additional options are charged per person

ON ARRIVAL

PROSECCO BAR $10
De Bortoli Prosecco
Selection of seasonal berries & fairy floss
Add fresh oysters with lemon and lime | POA

COCKTAILS ON ARRIVAL $15
Aperol Spritz, Cosmopolitan, Elderflower & Gin Soda, Limoncello Spritz, Mojito or Pink Gin Fizz

TO START

ANTIPASTO $10
Selection of cured meats, Mediterranean grilled vegetables, cheese, marinated olives & grissini

MEZZE $8
Trio of dips, feta cheese, marinated olives with rosemary and garlic baked foccacia

PRAWNS $12.50
Cold prawns with lemon wedges

OYSTERS $12.50
Freshly shucked oysters served with lemon wedges

TO FINISH

SEASONAL FRUIT PLATTER $8

FROMAGE PLATTER $10
Cheddar, brie, blue vein cheese, crackers, quince paste, dried fruit & nuts

BEVERAGES

APEROL SPRITZ BAR $20
ELEGANCE BEVERAGE UPGRADE $8
LUXE BEVERAGE UPGRADE $15
BEER $5
James Boags Premium, Peroni Red, Corona
SPIRITS $25
Premium spirits throughout the evening – Scotch, Bourbon, Rum, Vodka & Gin
CIDER $5
Apple or pear
WHISKEY BAR $15
LIQUOR TROLLEY $15
COFFEE CART POA
FROSE CART POA
AFFOGATO BAR POA

Want More

Personalise your wedding
All additional options are charged per person

CHAMPAGNE TOWER - 8 TIERS FROM $1200

INTERACTIVE STATIONS

CHARCUTERIE GRAZING TABLE $20

FROMAGE TABLE $20

GELATO CART FROM $1900

CANNOLERIA CART FROM $1400

DESSERT STATION $18

SEAFOOD BAR | Market price |

LATE NIGHT BITES ½ hour event extension $15

Choice of one menu item

Twice cooked pork belly, Asian slaw, sriracha mayo, soft milk roll

Beef slider, gruyere cheese, pickles, truffle mayonnaise

Salt & pepper squid, French fries, lime aioli

Moroccan lamb kofta, quinoa tabbouleh with tzatziki

Crumbed baby whiting fillet, chips, watercress tartare

YOUR HAPPILY EVER AFTER STARTS HERE

at the most glamorous wedding venue in Melbourne

let us be a part of your love story

ENQUIRE WITH US

Contact a member of our team today for a personalised meeting and tour of San Remo Ballroom.

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