WEDDING PACKAGES 2027 & 2028

LAKESIDE PAVILION


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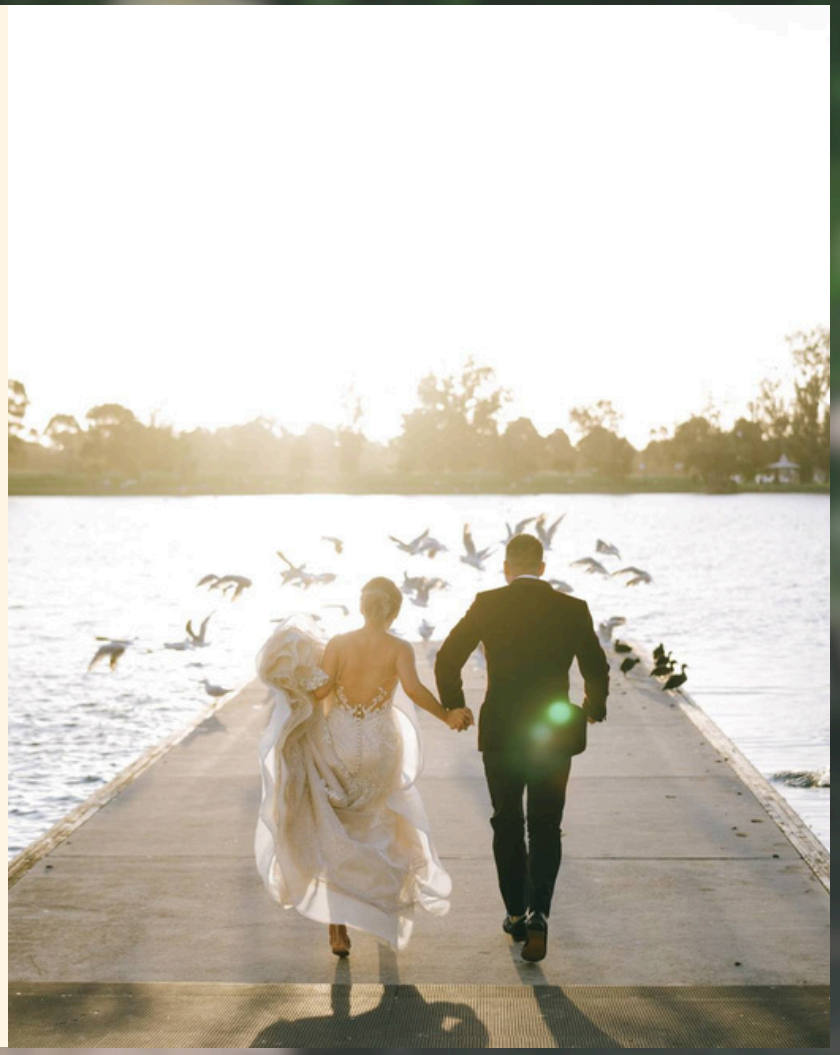
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DISCOVER LAKESIDE PAVILION

Set against the shimmering backdrop of Albert Park Lake, Lakeside Pavilion offers an elegant waterfront setting for a wedding that feels both timeless and effortlessly modern. Grand arched windows flood the space with natural light, blurring the line between indoor luxury and sweeping lakeside views.

The Pavilion is your canvas - refined, versatile and entirely yours to transform. Whether your vision is romantic and intimate or bold and celebratory, our experienced team will guide you every step of the way.

From your first enquiry through to your final dance, we're here to ensure your wedding day unfolds seamlessly.



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FINER DETAILS

Our dedicated and experienced team of wedding specialists will be with you every step of the way, ensuring your day is everything you imagined. We're all about warm service, a can-do attitude and creating unforgettable celebrations.

WHAT DO WE CHARGE FOR VENUE HIRE?

Rather than a traditional hire fee, Lakeside Pavilion operates on a minimum spend model. Every dollar you invest goes directly towards your food and beverage experience, ensuring exceptional value for your celebration.

Minimum spends vary depending on season, day of the week and event duration. Our team will provide a tailored quote based on your preferred date.



HOW WILL WE HELP WITH THE PLANNING OF YOUR BIG DAY?

- Dedicated Lakeside Pavilion Coordinator to guide you through planning meetings, menu selection and bring everything to life
- Supplier management supporting your external vendors from planning through to pack down
- Access to our tailored network of premium wedding suppliers and industry leading creatives
- Complimentary ceremony rehearsal, in venue with your wedding coordinator, celebrant, family & wedding party
- Complimentary menu tasting for wedding couple of plated courses. Extra guests are welcome to join for an additional price per person



WHAT'S INCLUDED WITH THE VENUE?

- Wedding suite with private bathroom
- Round tables with your choice of black, white or coloured tablecloths
- French café style lamps per table if desired
- Black or white linen napkins (coloured available at additional cost)
- Cocktail furniture, low-level armchairs and comfy couches in neutral and blush tones
- 16 high top tables with stools
- Exclusive access to the balcony off the main event space, overlooking Albert Park Lake with open sides or covers depending on weather
- Personalised menus on tables and guest dietary management
- Floating timber dance floor, adjustable up to 7.2m x 7.2m or we can hire another floor
- In-built AV including two wireless microphones for speeches and entertainment, PA system and screens
- Security included for duration of your celebration
- 2 hour bump in and 1 hour pack down, flexible where availability allows





CEREMONIES

Lakeside Pavilion provides an idyllic waterfront backdrop for the most meaningful part of your day. With two stunning ceremony spaces overlooking Albert Park Lake, and three thoughtfully curated package options, there is no more beautiful place to begin your journey as a married couple.



BALCONY

CAPACITY: 200 GUESTS

Our covered balcony offers a stunning ceremony space with views looking down on Albert Park Lake. Perfect for intimate to mid-sized weddings, this all-weather space is protected by a permanent roof and clear roll-downsides, allowing your ceremony to proceed seamlessly, come rain or shine.

CEREMONY PACKAGES

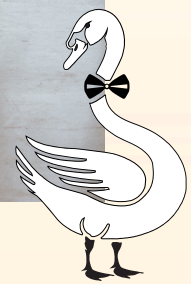
TIER 1 $2000

- 2-hour duration
- Standard black chairs for full guest numbers
- Signing table with your choice of black, white or a soft neutral coloured linen
- Microphone & PA system for celebrant
- Sparkling & still water served to guests
- Sound system for ceremony music
- Complimentary glass of sparkling for the newlyweds post-ceremony

TIER 2 $3500

- 2-hour duration
- Your choice of chairs (100 included; $8pp thereafter)
  SELECT FROM:
  - Ghost chairs
    - 2 shape options
  - Bentwood chairs
    - 3 colour options
  - Tiffany chairs
    - 4 colour options
- Signing table with your choice of black, white or a soft neutral coloured linen
- Microphone & PA system for celebrant
- Sparkling & still water served to guests
- Sound system for ceremony music
- Complimentary glass of sparkling for the newlyweds post-ceremony







RECEPTIONS

As the sun sets over the lake, your celebration continues inside the Pavilion.
Whether you choose a seated banquet or a vibrant cocktail soirée, your reception will be designed to reflect your style and the atmosphere you want to create.

CAPACITIES

COCKTAIL: 900
SEATED WITHOUT DANCE FLOOR: 450
SEATED WITH DANCE FLOOR: 400

PACKAGES:

SEATED RECEPTIONS:
A refined dining experience where guests are seated and served a beautifully curated menu, creating a shared moment around the table before the dance floor comes alive.

COCKTAIL RECEPTIONS:
A relaxed and vibrant celebration designed for mingling, movement and an energetic party atmosphere from the very first toast.



A SEATED BANQUET

	2027	2028
5-HOUR DURATION:	$220PP	$230PP
6-HOUR DURATION:	$240PP	$250PP

- Tier 1 beverage package for the duration
- Three roving canapes
- Freshly baked ciabatta
- Entree (alternate serve)
- Main (alternate serve)
- Choice of side dish
- Your wedding cake / platters to tables
- Tea & coffee
- Security included for duration
- Black, white or coloured table linens

Coloured napkins available at an additional cost per guest

DESSERT UPGRADE: $15PP

LOOKING TO ELEVATE YOUR WEDDING?
Welcome your guests with a mocktail or cocktail on arrival for just $20pp



A COCKTAIL SOIRÉE



COCKTAIL RECEPTION:

5-HOUR DURATION: $198PP
6-HOUR DURATION: $218PP

- Tier 1 beverage package for duration
- Oyster station on arrival
- Charcuterie station on arrival
- 6 standard canapes
- 2 substantial items / late night snacks
- Your wedding cake cut & served to guests
- Tea & coffee
- Security included for duration

ADDITIONAL ITEMS



CHAMPAGNE TOWER

Elevate your celebration with our stunning Champagne Tower! A visually captivating centerpiece, our expertly crafted tower of sparkling champagne coupes is perfect for making a grand toast. Whether you're celebrating a wedding, corporate event, or a special occasion, our towers are the perfect addition to any event.

Minimum of 50 guests. Price depending on choice of wine. (upon request).

TIRAMISU TOWER

$15PP

Indulge your guests with a unique twist on presenting a classic dessert with our Tiramisu Tower, elegantly served in champagne coupes. Perfect for weddings, corporate gatherings, or any celebration.



FOOD & DRINK

PLATED DINING MENU

ENTREE

GNOCCHI,
chardonnay cream, mushroom ragu, hazelnuts, reggiano, parmesan (V)

GREAT SOUTHERN LAMB
whipped white bean, cucumber, mint, aleppo pepper (LD,LG)

CONFIT PORK
salt & vinegar crackle, pear & fennel salad (LD,LG)

ORA KING SALMON
baby beets, goats' curd, puffed grains, caviar, chickpea cress (LG)

SCALLOP
curry cauliflower, green raisins, pine nuts, curry leaf (LD,LG)+$5

WAGYU
horseradish cream, egg yolk, 48-month Reggiano +$5

VEGETABLE TERRINE
pickled mustard seeds, shallots, grissini (LD,V,VGO)

MAIN

SLOW ROASTED CHICKEN
buttered leeks, tuscan kale, tarragon sauce (LG)

MASTER STOCK PORK
Chinese broccoli, fermented chili & black bean, enoki (LD,LG)

HUMPTY DOO BARRAMUNDI
Port Arlington mussel cream, zucchini, kombu (LG)

PORCINI PITHIVIER
mount zero lentils, chervil & soft herb salad (V) +$5

BEEF CHEEK
celeriac & kohlrabi remoulade, pumpkin puree (LG)

SALT GRASS LAMB SHOULDER
honey & Szechuan carrots, Vietnamese mint, lamb sauce +$5

DUCK CASSOULET
chorizo, croquette, tuscan kale, jus (LG)+$5

BEEF FILLET
mustard greens, pressed potato pave, bearnaise butter, pepper jus (LG) +$15

SIDES

POTATO KIPFLER
vinegar & rosemary salt, mustard mayonnaise (LD,LG,V) +$3.5pp

BUTTER LEAF SALAD
chardonnay dressing, crispy garlic & shallots (LD,LG,V,VG) +$5pp

MIXED GREENS
hazelnuts, burnt butter, lemon (LG,V,VGO)+$7.5pp

SPROUTING CAULIFLOWER
triple cheese sauce, crunchy breadcrumbs (V) +$7PP

HONEY KENT PUMPKIN
pomegranate, mint, sumac, hung yoghurt (LG,V,VGO) +$5pp

GREEN & YELLOW BEANS
XO sauce, shallots (LG) +$8pp

TOMATO SALAD
basil, burrata, aged cherry balsamic (LG,V,VGO) +$10pp

POMMES PUREE
cultured butter, truffle (LG,V) +$5.5

DESSERT
UPGRADE

$10pp served to table as part of your course menu

PASSIONFRUIT BROWNIE
yuzu ice-cream (V)

CLASSIC LEMON TART
raspberry, clotted cream (V)

BAY LEAF PANNA COTTA
rhubarb compote, black berries (LG)

TIRAMISU
hazelnuts, milk crumb (V)

CHOCOLATE FONDANT
ginger & brown sugar crumb, toasted rice ice cream (V) +$5

COCONUT BOUNTY
coconut ice cream, cherries (LD,LG,V,VG) +$5

(GFO) Gluten Free Option Available (LG) Low Gluten (DF) Dairy Free (VG) Vegan (V) Vegetarian (I) Imported (A) Australian (M) Mixed
Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.

CANAPÉ MENU

VEGETARIAN

EGG & SEAWEED SALAD NIGIRI (VGO)
ponzu dressing

KIMCHI RICE PAPER ROLL (VO)
bang bang dressing

MEREDITH GOATS' CURD (V)
black olive, dukkha, croute

CHEESE & CORN CROQUETTE (V)
saffron mayo, parsley

TRUFFLE & PORCINI MUSHROOM ARANCINI (LG)
pecorino

CRISPY CARROT & GINGER NETTING (VG)
hot & sour dressing, Vietnamese basil

FISH & SEAFOOD

CAVIAR CHIP (I)
vinegar salt, chive, cultured cream

SPANNER CRAB VOL AUX VENT (M)
celery, caviar

SALMON NIGIRI (M, LG)
wasabi mayo, Yarra Valey caviar

TIGER PRAWN & AVOCADO SUSHI ROLL (M, LG)
pickled pink ginger

MARKET OYSTERS (A, LG)
seaweed vinegar

TEMPURA PRAWN (M)
soy lime caramel, chive

SALMON TACO (A)
soy, wakame salad, wasabi mayo

SESAME PRAWN TOAST(M)
chili mayo, coriander

CRAB & SNAPPER CAKE (M)
caviar, hot & sour mayo, basil +$4pp

MEAT

CHICKEN TERRINE (LG)
pickled onion, tarragon, mustard

CHEESEBURGER SPRING ROLL
awesome sauce

SPICED GIPPSLAND LAMB KOFTA (LD) (LG)
mint & coriander dressing

TANDOORI CHICKEN SKEWER (LG)
cucumber & mint raita

PEKING DUCK CIGAR (LD)
hoisin sauce

BEEF TACO (LDO)
smoked chipotle, salsa fresca, queso

BEEF & MUSHROOM PIE
pepper sauce

CHICKEN & LEEK PIE
tomato relish

PORK & FENNEL SAUSAGE ROLL
green tomato relish

DUCK STEAM BUN (LDO)
chive, soy & ginger sauce

FRIED CARBONARA
egg mayo, crispy bacon, salted egg

MACADAMIA SATAY BEEF
crispy onions & garlic

CHICKEN & CHIVE DUMPLING (LD)
crunchy chili oil, kelp soy

PEKING DUCK PANCAKE (LD)
hoisin, cucumber, spring onion +$4pp

SWEETS

BOOZY TIRAMISU (V)

MINI MARS BAR TART (V)
crunchy chocolate

PETITE DONUT (V)
five-spice sugar

LATE NIGHT SNACKS

MINI WAGYU CHEESEBURGER
awesome sauce, pickles +$11ea

MINI LAMB SOUVA
cucumber, pickles, tabouli, garlic sauce +$11ea

STICKY LEMON & SESAME CHICKEN BAO
pickled cucumber +$11ea

LATE NIGHT FRIED LASAGNA
lots of parmesan +$11ea

FRIED FISH, WHITE BREAD (M)
chunky tartare, malt vinegar +$11ea

HOT CHIPS CUPS
vinegar salt, curry sauce +$7ea

LG – Low Gluten | LD – Low Dairy | V – Vegetarian | VG – Vegan | LGO – Low Gluten Option | LDO – Low Dairy Option | VO - Vegetarian Option | VGO – Vegan Option
Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.

BEVERAGE PACKAGES

LAKESIDE
Included in all wedding packages

WINE

Mr. Mason Sparkling Cuvée Brut, Multi Regional, VIC
Henry & Hunter Shiraz Cabernet, Multi Regional, VIC
Dottie Lane Sauvignon Blanc, Multi Regional, VIC
Hearts Will Play Rose, Multi Regional, VIC

BEER

Carlton Draught
James Boag's Premium Light
Heineken 0% Alcohol
Somersby Apple Cider

NON-ALCOHOLIC

Selection of soft drinks and juices

SIGNATURE
+ $10 per person

WINE

Alpha Box & Dice Tarot Prosecco, Murray Darling, SA
Wynns Gables Cabernet Sauvignon, Coonawarra, SA
Point of Departure Pinot Noir, Multi Regional, VIC
821 South Sauvignon Blanc, NZ
Paloma Riesling, Multi Regional, VIC
Sud Rose, South of France

BEER

Carlton Draught
Kirin Ichiban
Great Northern Super Crisp 3.5%
James Boag's Premium Light
Heineken 0% Alcohol
JSomersby Apple Cider

NON-ALCOHOLIC

Selection of soft drinks and juices

ULTIMATE
+ $20 per person

WINE

Chandon NV Brut, Yarra Valley, VIC
Best Bin 1 Shiraz, Great Western, VIC
Dalrymple Pinot Noir, Pipers River, TAS
Maretti Sangiovese, Puglia, Italy
Little Giant Single Vineyard Pinot Gris, Limestone Coast, SA
Mountadam "Five-Fifty" Chardonnay, Eden Valley, SA
Tozzo Vermentino, Riverland, SA
Sud Rosé, South of France

BEER

Carlton Draught
Heineken Lager
Mt Kosciuszko Pale Ale
Guiness Draught
Great Northern Super Crisp 3.5%
James Boag's Premium Light
Heineken 0% Alcohol
Somersby Apple Cider

NON-ALCOHOLIC

Selection of soft drinks and juices

** Please note, all packages subject to product availability*

ELEVATE YOUR DRINKS OFFERING

BASIC SPIRITS

- Smirnoff Vodka
- Gordon's London Dry Gin
- Johnnie Walker Red Label Scotch Whisky
- Bacardi White Rum
- Bundaberg Rum
- Jim Beam Bourbon
- Canadian Club Whisky

PREMIUM SPIRITS

- Grey Goose Vodka
- Four Pillars Gin
- Hendricks Gin
- Tanqueray London Dry Gin
- Johnnie Walker Black Label Scotch Whisky
- Chivas Regal Whisky
- Glenfiddich Single Malt Scotch Whisky
- Jack Daniel's Whisky
- Makers Mark Bourbon
- Kraken Spiced Rum

COCKTAILS

+ $20 PER COCKTAIL

Aperol Spritz
Bellini
Mimosa
Limoncello Spritz
Wild Hibiscus Spritz

PREMIUM COCKTAILS

+ 24 PER COCKTAIL

Cosmopolitan
Margarita
Pornstar Martini
Amaretto Sour
Negroni

PLEASE SPEAK WITH OUR TEAM
FOR SPIRITS PACKAGE PRICING.



ELEVATIONS & ADD ONS



COCKTAIL HOUR UPGRADE | $20PP

Elevate your celebration by adding Cocktail Hour by the lake. Treat your guests to a cocktail, either on arrival, or post-ceremony so guests can mingle and enjoy entertainment photos while you're capturing your newlywed photos.
Cocktail Hour can be hosted on our balcony or down on the grassland next to the lake.

GRAZING STATIONS

A beautifully styled addition that creates a focal point and elevates your guest experience.

Charcuterie & Cheese - minimum 50 guests	$33pp
Oyster - minimum 50 guests	$26pp
Gelato - minimum 100 guests	$17pp

TABLE BOARDS

2 serving boards per table

Charcuterie	$17pp
Cheeseboard	$23pp
Dips & bread	$13pp


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FOR ALL ENQUIRIES AND TO DISCUSS YOUR SPECIAL DAY, PLEASE CONTACT OUR TEAM:

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