



# Anglers Tavern

WEDDINGS



# Anglers Tavern

Anglers Tavern stands as a Melbourne landmark, graced by the scenic Maribyrnong River in the background. Recently refurbished, our stunning dedicated events space features floor to ceiling windows, offering an abundance of natural light from all angles, and warm, modern finishes throughout.

Catering from 50 to 300 guests, our event space has all the features you need for an unforgettable celebration.

We pride ourselves on delivering beautiful celebrations that can be tailored with flexible packages to suit your taste, budget and style. Our friendly Functions Manager looks forward to helping you create your dream wedding day.





# THE DETAILS

## LOCATION

2 Raleigh Road, Maribyrnong VIC 3032

Anglers Tavern is located off Raleigh Rd,  
and is only a 30 minute drive from Melbourne CBD.

## CAPACITIES

Seated capacity with dancefloor – 100 guests

Seated capacity with no dancefloor – 144 guests

Cocktail capacity with dancefloor – 190 guests

Cocktail capacity with no dancefloor – 250 guests

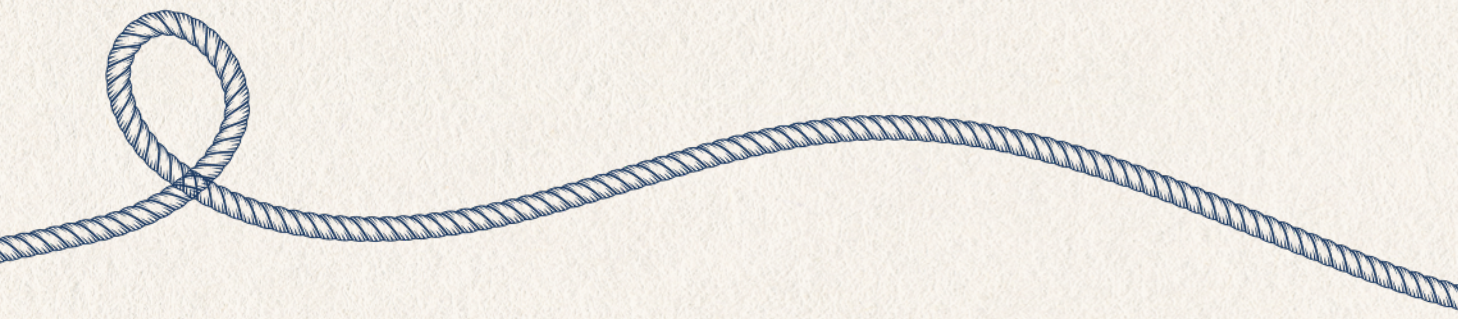




# VENUE INCLUSIONS

- In venue functions manager
- Personalised menus
- White plates and silver cutlery
- Glassware
- Table linens
- Tealight candles & candleholders
- Signing table
- In-house audio visual; projector screen, cordless microphones, lectern, PA system, DJ input
- Outdoor area overlooking the scenic Maribyrnong River
- Two-hour complimentary bump in prior to event commencement time
- One-hour complimentary bump out post event conclusion time

We do not charge a venue hire, instead we offer the space based on a minimum food and beverage spend. Our minimum spends do vary depending on the date, time and style of the event.









# WEDDING PACKAGES

## PACKAGE 1

\$160 PER PERSON,  
SEATED PACKAGE

4 Hour Classic Beverage Package

3 Standard Canapes on Arrival

Freshly baked bread

Classic Entree (alternate serve)

Classic Main (alternate serve)

Chef sides: House salad and fries for the table

Classic Dessert (alternate serve)  
or 2 Roving Dessert Canapes

Your wedding cake plated to the table

Tea and coffee

## PACKAGE 2

\$120 PER PERSON,  
COCKTAIL PACKAGE

4 Hour Classic Beverage Package

Selection of 6 canapés per person

Selection of 2 substantial canapés per person

Your wedding cake, roaming

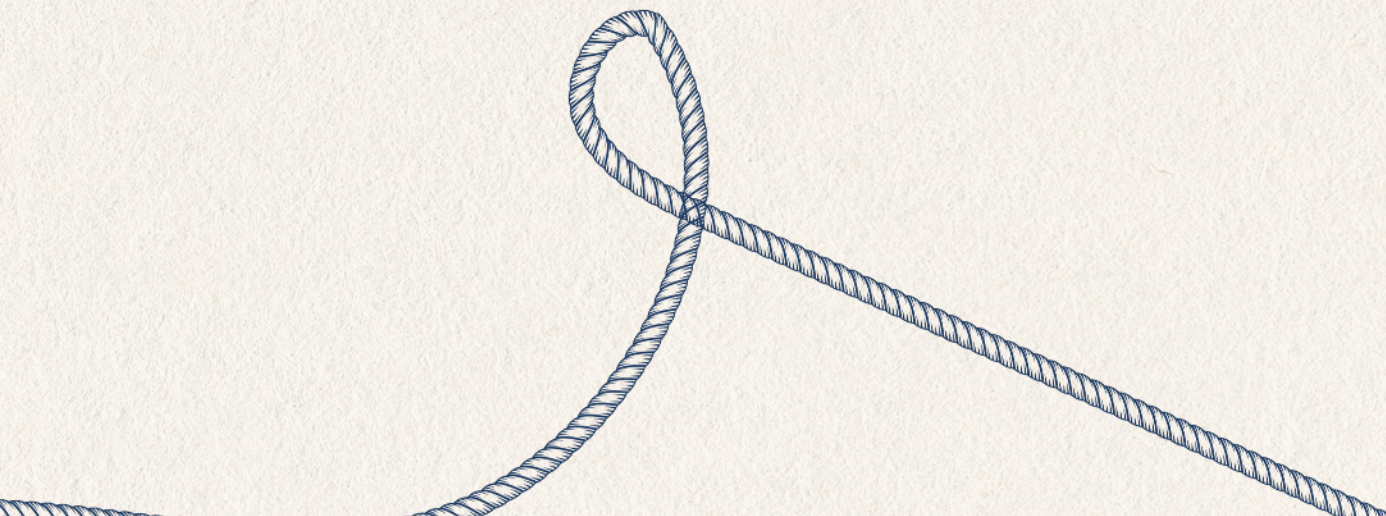
Tea and coffee

When it comes to our wedding packages, we encourage you to put your own spin on your big day. Our packages are designed to be tailored to suit your vision, so you can use our set packages below as a base and work your magic from there!

## CEREMONY

\$1,500 ceremony fee, hosted in The River Room.

Inclusive of 40 chairs, standing room, and a registration table. Get in touch with our team to discuss available ceremony start times.





# WEDDING PACKAGES

Not sure where to start? See our suggested order of events, but of course, this can be flexible depending on availability and discussed with the Functions Manager.

## LUNCH PACKAGE

### 11:30AM GUEST ARRIVAL

- River Room

### 12:00PM CEREMONY

- Hosted in the River Room/Jetty/  
Outside with the Maribyrnong  
River as your backdrop

### 12:30PM CANAPES

- Canapes and refreshments served  
and hosted in the outdoor area

### 1:00PM–5:00PM

- Wedding Package.  
Bespoke packages available.

### EVENT CONCLUDES 5:00PM

- Event can be extended  
for additional costs

## DINNER PACKAGE

### 4:00PM GUEST ARRIVAL

- River Room

### 4:30PM CEREMONY

- Hosted in the River Room/Jetty/  
Outside with the Maribyrnong  
River as your backdrop

### 5:00PM CANAPES

- Canapes and refreshments served  
and hosted in the outdoor area

### 6:00PM–10:00PM

- Wedding Package.  
Bespoke packages available.

### EVENT CONCLUDES 10PM

- Event can be extended  
for additional costs





# CANAPÉ MENU

## COLD

**PRAWN COCKTAIL (LG, LD)**  
avocado, prawn crisp

**NATURAL OYSTERS (LG, LD)**  
mignonette

**HEIRLOOM CARROT & BURNT  
CARROT HUMMUS TARTLET (LD, V,  
VG)**

**VEGE RICE PAPER ROLLS (VG, LG)**  
chilli soy

**ASSORTED NORI ROLL (LD, LG, VO,  
VGO)**  
japanese mayo, ginger

**ROAST BEEF & HORSERADISH  
BLINI (LDO)**

**CHICKEN AND LEEK TERRINE (LD,  
LG)**  
tomato relish

**PROSCIUTTO BRUSCHETTA**

## HOT

**BAKED GREEN  
LIP MUSSEL (LG, LDO)**  
garlic butter

**TEMPURA PRAWN**  
caper mayo

**PUMPKIN ARANCINI (VG, LD)**  
vegan chive sour cream, pepitas  
**VEGETABLE SPRING ROLL (VG)**  
chilli soy

**FALAFEL (VG, LG, LD)**  
labneh, dukka

**BEEF & PORK SAUSAGE ROLL**  
ketchup  
**BEEF & BURGUNDY PIE**  
relish

**PORK AND VEAL MEATBALL (LD, LG)**  
parmesan

## SWEET CANAPÉS

**CHOCOLATE DIPPED  
PROFITEROLES (V)**

**MINI GELATO CONES (V)**

**CHURROS (LDO, V, VGO)**  
cinnamon, salted caramel

## SUBSTANTIAL CANAPÉS

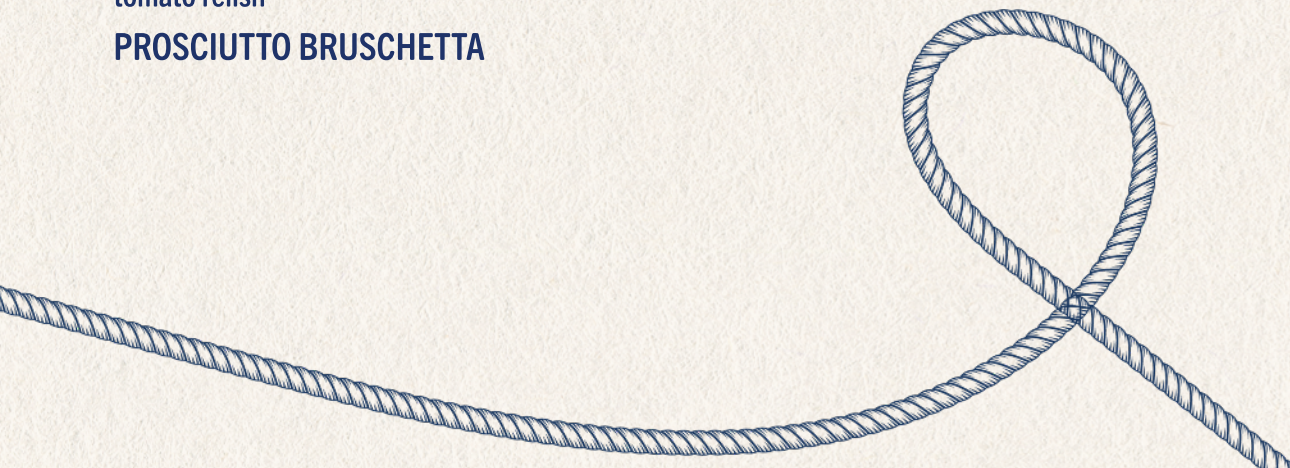
**MINI CLASSIC PRAWN ROLL  
(LDO)**  
herb mayo + fries

**MINI CHEESEBURGER (LDO)**  
pickles, ketchup + fries

**SALT & PEPPER SQUID (LD)**  
lemon aioli + fries

**FISH & CHIPS (LDO)**  
caper mayo + fries

**CRISPY HALLOUMI GRAIN  
SALAD (LDO, LG, V, VGO)**





# CLASSIC SET MENU

Simplicity at its best. Locally sourced produce designed to delight.

## BREAD

**FRESHLY BAKED BREAD**  
cultured butter, sea salt

## ENTREE (SELECT 2)

**CRISPY HALLOUMI (V, LG)**  
heirloom tomato, basil

**SALT AND PEPPER SQUID (LD)**  
lemon aioli

**PUMPKIN ARANCINI (LD, LG, V, VG)**  
vegan chive sour cream, pepitas

**FRIED CHICKEN RIB (LD)**  
Korean chilli glaze, spring onion, sesame, garlic aioli

## MAINS (SELECT 2)

**250G ROSTBIFF (LDO, LGO)**

red wine jus, herb & garlic butter

**FISH AND CHIPS (LDO, LGO)**

house salad, tartare, lemon

**LAMB SHANK (LDO, LG)**

red wine and tomato slow braised, butter mash, green bean

**CHICKEN PARMA**

sugo, ham, mozzarella

**VEG OPTION: POTATO GNOCCHI**

tomato, pesto, mozzarella, basil, parmesan

## SIDES

house salad and fries for the table

## DESSERT (ALTERNATE SERVE)

**VEGAN CHOCOLATE MOUSSE (LD, LG, V, VG)**

vegan dark chocolate, candied orange, blood orange sorbet

**STICKY TOFFEE PUDDING (V)**

salted caramel, vanilla ice cream

## ROVING DESSERT CANAPÉS (SELECT 2)

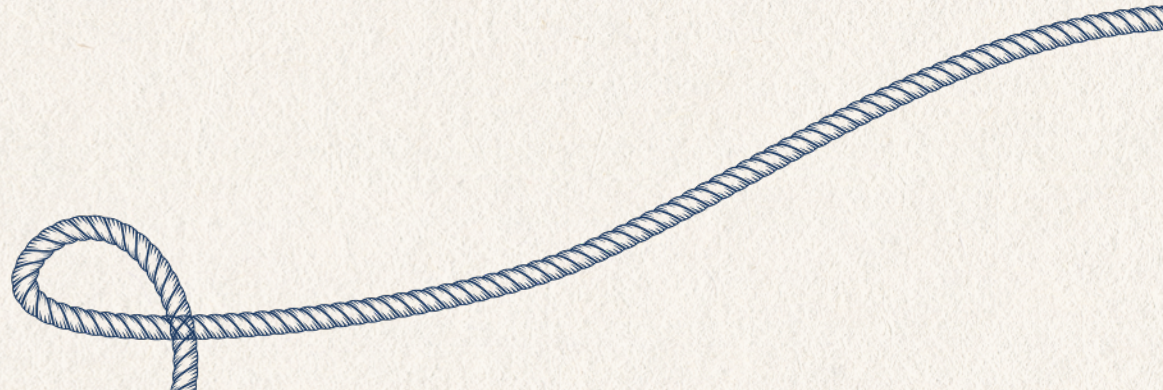
**CHOCOLATE DIPPED PROFITEROLES**

**MINI GELATO CONES**

**CHURROS**

cinnamon, salted caramel

**YOUR WEDDING CAKE PLATED TO THE TABLE**  
**TEA AND COFFEE**





# PREMIUM SET MENU

A little more luxe; this menu is designed to elevate your dining experience.

## BREAD

### FRESHLY BAKED BREAD

cultured butter, sea salt

## ENTREE (SELECT 2, ADDITIONAL \$6PP)

### GRILL LEEK (LD, LG, V, VG)

sunflower seed, rice paper crisp, nori dust

### CURED TUNA

ginger dressing, mango, lime

### CHICKEN AND LEEK TERRINE

tomato relish

### GRILLED LAMB SKEWERS

cucumber yogurt, sumac

### PUMPKIN ARANCINI (LD, LG, V, VG)

vegan chive sour cream, pepitas

## MAINS (SELECT 2, ADDITIONAL \$10PP)

### BLACK ANGUS EYE FILLET

red wine jus, herb & garlic butter

### PAN ROASTED BARRAMUNDI

braised barlotti bean, pancetta, kale and grilled lemon

### LAMB SHANK (LDO, LG)

red wine and tomato slow braised, butter mash, green bean

### SLOW ROASTED CHICKEN BREAST

confit heirloom tomato, capers

### VEG OPTION: POTATO GNOCCHI

tomato, pesto, mozzarella, basil, parmesan

## SIDES (FOR THE TABLE, ADDITIONAL \$4PP)

### CAESAR SALAD

cos, bacon, parmesan, soft egg, anchovy dressing

### TOMATO

heirloom tomatoes, fior di latte, basil, evoo

### FRIES

aioli

## DESSERT (ALTERNATE SERVE)

### COFFEE PAVLOVA (LG, V)

espresso mascarpone cream, spiced poached apricots

### STICKY TOFFEE PUDDING (V)

salted caramel, vanilla ice cream

## ROVING DESSERT CANAPÉS (SELECT 2)

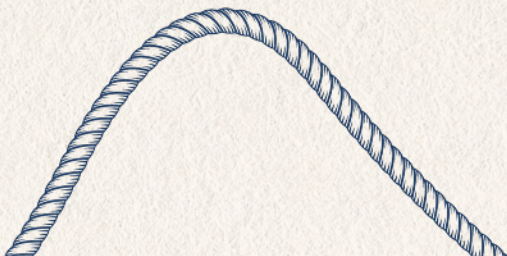
### CHOCOLATE DIPPED PROFITEROLES

### MINI GELATO CONES

### CHURROS

cinnamon, salted caramel

## YOUR WEDDING CAKE PLATED TO THE TABLE TEA AND COFFEE





# SOMETHING EXTRA?

Our standard size grazing tables are suitable for 50 guests, large is suitable for 100 guests.

	SMALL	LARGE
<b>GRAZING TABLE</b> selection of sliced cured meats, terrine, local and imported cheeses, grilled and marinated vegetables, olives, dips, fresh and dried fruits, crackers, lavosh and artesian bread	750	1500
<b>SEAFOOD TABLE</b> natural oysters, half shell mussels, whole tiger prawns, cold smoked salmon, seared tuna, mignonette, cocktail sauce, herb mayo, pickled ginger, soy, citrus	1000	2000
<b>DESSERT TABLE</b> mini doughnuts, macarons, eclairs, raspberry opera cake, dark & white choc mousse, berry tartlets, coconut panna cotta	600	1200
<b>PIZZA TABLE</b> Dietary requests for pizzas will be made separately. Each table comes with all of the below flavours	350	750
<b>TRADITIONAL MARGARITA</b> fior di latte, basil, sugo		
<b>DOUBLE PEPPERONI</b> sugo, mozzarella, parmesan		
<b>ROASTED PUMPKIN</b> artichoke, goats cheese, basil		
<b>FRUIT PLATTER \$12PP (MIN 20)</b> selection of freshly cut pineapple, grapes, melon and citrus		





# BEVERAGE PACKAGES

## STANDARD

MR. MASON SPARKLING CUVEE BRUT NV  
DOTTIE LANE SAUVIGNON BLANC  
HEARTS WILL PLAY ROSE  
HENRY & HUNTER SHIRAZ CABERNET

FURPHY ALE  
CARLTON DRAUGHT  
GREAT NORTHERN SUPER CRISP LAGER  
JAMES SQUIRE ORCHARD CRUSH CIDER  
BOAGS PREMIUM LIGHT BOTTLE

SELECTION OF SOFT DRINKS AND JUICE

## PREMIUM +\$10 PER PERSON

MR. MASON SPARKLING CUVEE BRUT NV  
MOUNT PARADISO PROSECCO NV  
VIVO MOSCATO  
DOTTIE LANE SAUVIGNON BLANC  
LOST WOODS CHARDONNAY  
HEARTS WILL PLAY ROSE  
BERTAINE ET FILS ROSE  
HENRY & HUNTER SHIRAZ CABERNET  
STORM & SAINT PINOT NOIR

FURPHY ALE  
CARLTON DRAUGHT  
GREAT NORTHERN SUPER CRISP LAGER  
STONE AND WOOD PACIFIC ALE  
JAMES SQUIRE ORCHARD CRUSH CIDER  
BOAGS PREMIUM LIGHT BOTTLE

SELECTION OF SOFT DRINKS AND JUICE

## DELUXE +\$20 PER PERSON

MR MASON SPARKLING CUVEE BRUT NV  
MOUNT PARADISE PROSECCO NV  
TALTARNI 'DYNAMIC' BRUT CUVEE ROSE NV  
VIVO MOSCATO  
DOTTIE LANE SAUVIGNON BLANC  
MILL FLAT SAUVIGNON BLANC  
GABBIANO PINOT GRIGIO  
MOUNTADAM 'FIVE-FIFTY' CHARDONNAY  
HEARTS WILL PLAY ROSE  
BERTAINE ET FILS ROSE  
ST HUBERTS PINOT NOIR  
WILLOW CHASE SHIRAZ  
HENRY & HUNTER SHIRAZ CABERNET  
LA BOCA MALBEC

FURPHY ALE  
CARLTON DRAUGHT  
GREAT NORTHERN SUPER CRISP LAGER  
STONE AND WOOD PACIFIC ALE  
HEINEKEN  
BALTER XPA  
JAMES SQUIRE GINGER BEER  
JAMES SQUIRE ORCHARD CRUSH CIDER  
BOAGS PREMIUM LIGHT BOTTLE

SELECTION OF SOFT DRINKS AND JUICE

## ADD ONS

### SPIRIT UPGRADE \$28PP

Available to add to all beverage packages, minimum of 20 guests.

### COCKTAIL ON ARRIVAL \$14PP

Treat your guests to a bespoke cocktail on arrival for an additional \$14 per person, minimum of 50 guests.

- Espresso Martini
- Pornstar Martini
- Long Island Ice Tea
- Aperol Spritz

### BAR TAB ON CONSUMPTION

A bar tab can be arranged for your function with a specified limit or amount in mind that you feel comfortable with spending. Your bar tab can be reviewed as your function progresses and increased if required. However, we will always ensure you are in control of the amount throughout the event.



# GET IN TOUCH

Contact a member of our team today for a personalised meeting and tour of Anglers Tavern:

(03) 9318 2811

[functions.anglerstavern@ausvenueco.com.au](mailto:functions.anglerstavern@ausvenueco.com.au)

[anglers-tavern.com.au](http://anglers-tavern.com.au)





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