



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

SALMON AND CREAM CHEESE BLINI

VEGETABLE RICE PAPER ROLLS (VG, LG)
chilli soy Japanese mayo

ASSORTED NORI ROLL (LD, LG, VO, VGO)
soy sauce

ROAST BEEF & HORSERADISH BLINI (LDO)

CHICKEN AND LEEK TERRINE (LD, LG)
relish

BRUSCHETTA (LDO, LGO)
fior di latte, prosciutto

HOT

TEMPURA PRAWN (LD)
caper mayo

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

VEGETABLE SPRING ROLL (VG)
chilli soy

TARTLETS HUMMUS AND RATATOUILLE

VEGETABLE GYOZA
chilli soy

ASSORTED QUICHE
ketchup

ASSORTED PIZZA BITES
(can be done only veg/meat as well)

FALAFEL (LD, LG, VG)
hummus ketchup relish

PRAWNS GYOZA
chilli soy

BEEF & PORK SAUSAGE ROLL

BEEF & BURGUNDY PIE

PORK AND VEAL MEATBALL (LD, LG)
parmesan

SWEET POTATO CROQUETTE
chipotle Mayo

MAC & CHEESE CROQUETTE
chipotle mayo

SWEET CANAPÉS

CHOCOLATE DIPPED PROFITEROLES (V)

PETITS FOUR TARTLET

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

TIRAMISU BITES

SUBSTANTIAL CANAPÉS \$12.5EA

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

PRAWN TOSTADA
avocado salsa

CLASSIC SET MENU

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

ENTREE (SELECT 2)

FRIED CHICKEN TENDERS (LD)
chilli maple glaze, garlic aioli

SALT AND PEPPER SQUID (LD)
lemon aioli

MAC AND CHEESE CROQUETTE
chipotle mayo

PUMPKIN ARANCINI (LD, LG, V, VG)
vegan chipotle mayo, pepitas

BRUSCHETTA
Warm Caponata, Balsamic Reduction

MAINS (SELECT 2)

250G ROSTBIFF (LDO, LGO)
red wine jus, herb & garlic butter

FISH AND CHIPS (LDO, LGO)
house salad, tartare, lemon

CHICKEN PARMA
sugo, ham, mozzarella

EGGPLANT PARMA
sugo, mozzarella

VEGAN LASAGNA
mushroom ragu

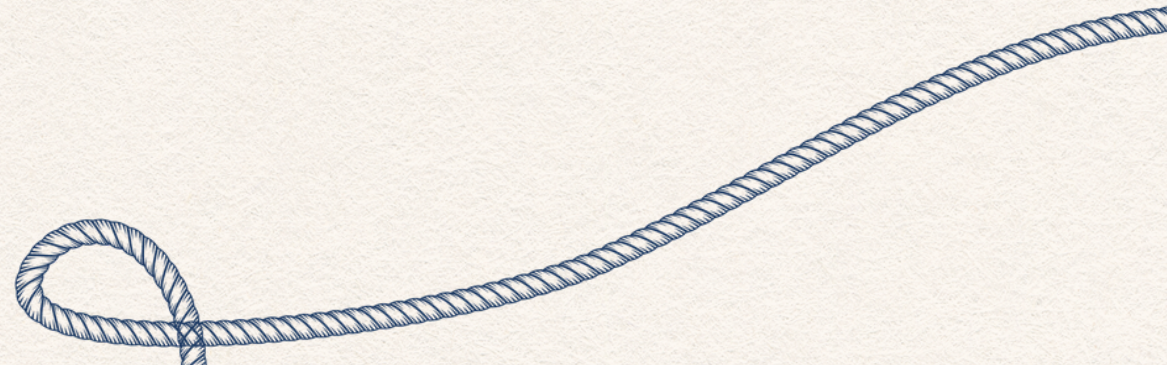
SIDES

house salad and fries for the table

DESSERT

BROWNIE WITH OREO CRUMBLE
vanilla ice cream

STICKY TOFFEE PUDDING (V)
salted caramel, vanilla ice cream



PREMIUM SET MENU

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

ENTREE (SELECT 2, ADDITIONAL \$6PP)

GRILLED LAMB SKEWERS
cucumber yogurt, sumac

MEAT BALL
marinara, parmesan, basil, balsamic reduction

GARLIC BUTTER CHILLI PRAWNS
garlic croutons

SWEET POTATO CROQUETTE
chipotle mayo

WOODFIRE FLATBREAD
trio dips

MAINS (SELECT 2, ADDITIONAL \$10PP)

BLACK ANGUS EYE FILLET
red wine jus, herb & garlic butter

PAN ROASTED BARRAMUNDI
roasted chats and green veggies

SLOW ROASTED CHICKEN BREAST
confit heirloom tomato, capers

POTATO GNOCCHI
tomato, pesto, fior di latte, basil, balsamic
reduction

MUSHROOM RISOTTO

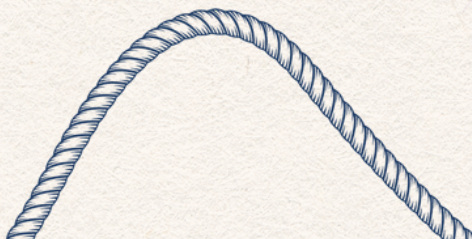
SIDES (FOR THE TABLE, ADDITIONAL \$4PP)

house salad and chat potatoes

DESSERT (ALTERNATE SERVE)

VEGAN CHOC DELICE
berry sorbet

STICKY TOFFEE PUDDING (V)
salted caramel, vanilla ice cream



SOMETHING EXTRA?

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

LUNCH PACKAGE

GRAZING TABLE

selection of sliced cured meats, local and imported cheeses, grilled and marinated vegetables, olives, dips, fresh and dried fruits, crackers, lavosh and artesian bread

DESSERT TABLE

selections of cakes, Sweets, tartlets, donuts and lollies

PIZZA TABLE

Dietary requests for pizzas will be made separately.
Each table comes with all of the below flavours

TRADITIONAL MARGARITA

fior di latte, basil, sugo

DOUBLE PEPPERONI

sugo, mozzarella, parmesan

VEGGIE SUPREME

veggie Supreme Sugo, capsicum, red onion, green olives, mushroom, mozzarella

FRUIT PLATTER

min 20 people - selection of freshly cut fruits

SMALL

LARGE

750

1500

600

1200

350

750

12PP



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 PARADISO 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 \$29PP

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

COCKTAIL ON ARRIVAL \$15PP

Treat your guests to a bespoke cocktail on arrival for an additional \$15 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.

Anglers Tavern

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