



SEAVIEW

WILLIAMSTOWN EVENTS CENTRE

Seaview Cocktail Packages / Prices 2019/2020

Seaview Williamstown Events Centre is located in the beautiful inner city sanctuary of Williamstown.

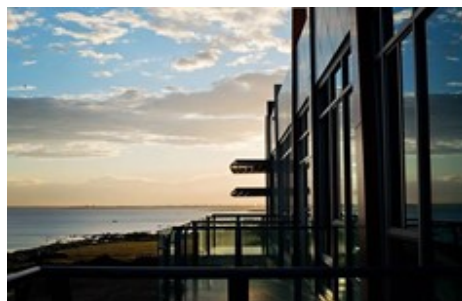
Located just 20 minutes from the Melbourne CBD, The view from Seaview Events Centre is simply breathtaking, Offering spectacular views of the beautiful Port Phillip bay and the Melbourne Cityscape.

Seaview Williamstown offers a large space that can hold up to 260 guests for cocktail functions. The venue also has the flexibility to be divided into two rooms that can each hold 130 guests. Whether your style is traditional or modern, formal or casual, we are pleased to offer a range of packages to suit you and your budget.

We understand the importance of delivery high quality, mouth watering, memorable food, With menus to suit all budgets and requirements, we pride ourselves on our commitment to taste, value and quality. When it comes to catering we use nothing but premium quality produce that is sourced from local suppliers. Our menu is driven by the best seasonal produce available and is carefully handcrafted by our chefs. You can be certain we will deliver the best food and experience for you and your guests.

All Inclusive Cocktail packages include the following

- Audio-visual including plasma screens and in-house PA system
- Licensed bar * if booked prior to function Experienced event supervisors, service staff & chefs
- Cocktail furniture (including floating bars and ottomans)
- On site car parking
- Security — provided for all events over 60 guests





Our 2019 Prices

Based on a minimum of 80 guests

♦ Venue Hire Only

(No Catering Required)

\$1500 per room for 5hr Duration (+ 2 hour before event access for set up)

Includes ;

- ♦ Cocktail Room set up in your preferred format
- ♦ Event Supervisor on site during your event
- ♦ Full Use of AV equipment
- ♦ Bar staff * (if purchased bar or beverage package)
- ♦ Security for duration of your event

This price does not include usage of Kitchen or Bar facilities

- ♦ External Catering fee of \$500 applies for kitchen usage
- ♦ Beverage package or Minimum bar TAB of \$500 required for bar access during event
- ♦ Tables and chairs can be set up at an additional price

♦ Venue Hire Costs (per room)

(Prices vary depending on package selected)

Based on a minimum of 80 guests.

Choose your own cocktail + Beverage options from the menu's attached

- ♦ Cocktail food package + beverage package = No Venue Hire Fee
- ♦ Any Cocktail food package + bar tab \$3000+ = No Venue Hire Fee
- ♦ Any Cocktail food package + bar tab \$1500- \$2500 = \$850 Venue Hire
- ♦ Any Cocktail food package + bar tab \$1000-\$1500 = \$1100 Venue Hire
- ♦ Any Cocktail food package + bar tab \$500—\$1000= \$1300 Venue Hire



Gourmet Cocktail Packages

Option 1 – Select 3 Cold and 3 Hot Canapés \$32pp

Option 2 – Select 4 cold and 4 Hot Canapés \$41pp

Option 3 – Select 5 Canapés + 1 Slider / Bun + 1 substantial \$50pp

Option 4 – Select 5 Canapés + 1 Slider / Bun + 2 Substantial \$57pp

*Pricing above is Monday to Friday and includes food, waiter service and GST

*Weekend Events + \$6pp

*Public Holiday Events +8pp

COLD CANAPES

Avocado + sesame norimaki
Sweet Corn + Kewpie Mayonnaise norimaki
Prawn + cucumber norimaki
Goats curd + Prosciutto bruschetta
BBQ pork rice paper rolls
Port, Veal + pistachio terrine
Rockmelon + bocconcini + prosciutto
Tandoori chicken + mint yoghurt rolls
Mediterranean roasted vegetable rolls
Mini salmon + dill quiche, crème fraiche

HOT CANAPES

Slow cooked Moroccan Lamb skewers
Hoi Sin + Ginger Chicken skewers
Sweet Corn Fritters, sriracha mayonnaise
Thai fish cakes, sticky chilli sauce
Wagyu beef meat balls, bourbon BBQ sauce
Spinach + Ricotta arancini
Wild mushroom + truffle quiche
Rosemary + Parmesan Polenta chips, aioli
Red duck curry tart

SLIDERS + BUNS

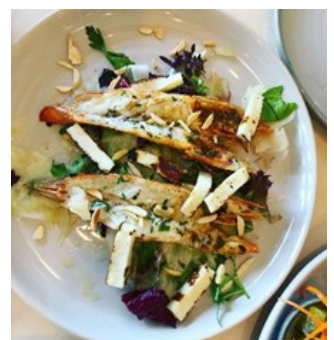
Pulled Pork, pickles + American mustard
Chicken schnitzel + lime mayonnaise
Crisp Prawn + Asian slaw
Sticky pork bao bun+ cucumber +shallot
Mini beef burger, onion jam, tasty cheese
Fried Eggplant parmigiana, tomato + basil

FORK FOOD

Salt + pepper calamari, rocket salad
Sticky pork belly + Asian noodle salad
Traditional Pork + Veal Lasagne
Hand rolled gnocchi, tomato, truffle pecorino
BBQ chicken Caesar salad
Southern fried chicken + spiced slaw

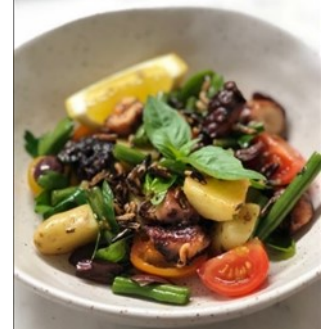
DESSERT CANAPES

Lemon Meringue tart
Chocolate brownie, strawberry cream
Vanilla panacotta + fresh berries
Individual Pavlova, passionfruit cream
Orange Jaffa cakes
Chocolate mousse cups, coffee marshmallow





Cocktail Package Upgrades



MEDITERRANEAN FEASTING PLATTERS

Marinated olives, fetta and house made dips
Salami and Prosciutto wrapped crostini
Bruschetta selection
Char grilled & roasted Mediterranean vegetables
Fresh and dried fruits and nuts

\$12 per person - min 20 people

GOURMET CHEESE SELECTIONS

Selection of Australian and International cheese
House baked breads and crackers
Quince jam, fresh and dried fruits, nuts

\$14 per person - min 20 people

PETIT FOURS + SWEET TREATS

Selection of hand made tartlet's, chocolate truffles, miniature cakes and biscotti

\$12 per person - min 20 people



Hellenic Canape Packages

Upon arrival—Olives, Aleppo Pepper, Garlic and Dips with Chargrilled Pita bread

Option 1 – 1 x Substantial item, 1 x Dessert Canape + Select 5 hot/cold Canapes = \$70pp

Option 2 – 1 x Substantial item, 1 x Dessert Canape + Select 6 Canapes = \$80pp

Cold Canapes

- ♦ *Oysters, Ouzo Cucumber*
- ♦ *Pastourma, Grapes, Smoked Almonds, Olive Oil*
- ♦ *Pickled Octopus*

Hot Canapes

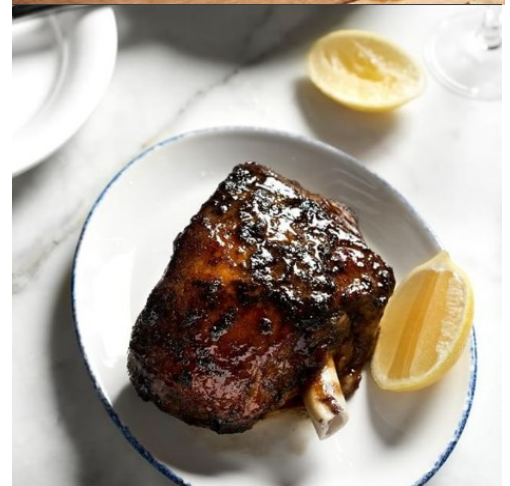
- ♦ *Chicken Croquettes*
- ♦ *Saganaki Soliders*
- ♦ *Lamb ribs, BBQ sauce*
- ♦ *Prawn Kataifi, Aleppo Mayonaise*
- ♦ *Fried Calamari*
- ♦ *Mini Spanakopita*
- ♦ *Lightly Battered Zucchini*

Substantial Items

- ♦ *Lamb or Chicken Souvlaki*

Dessert (Please select ONE dessert)

- ♦ *Nutella loukoumades, hazelnut*
- ♦ *Risogao—miso caramel, peanut sesame crumble*
- ♦ *Spiced nut baklava*



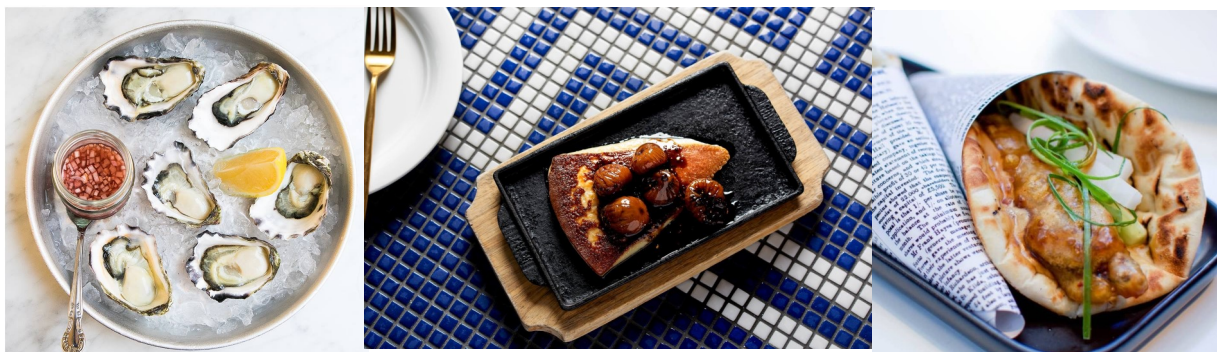


Hellenic Canape Extras



Canapes

- ♦ Oysters, Santorini vinegar, Olive Oil \$4 pp
- ♦ Prawns, Dashi butter \$6 pp
- ♦ Falafel \$3 pp
- ♦ Chargrilled Octopus \$6 pp
- ♦ Fried Calamari, Siracha Mayonnaise \$6pp
- ♦ Hervey Bay Scallops, Skordalia crust \$6pp
- ♦ Haloumi loukomades, spice sugar \$3pp
- ♦ Loukoumades, Honey, Walnuts & Cinnamon \$2 pp





Informal Cocktail Menu

Option 1 – Simply Savoury Menu A \$24pp

Option 2 – Simply Savoury Menu B \$32pp

Option 3 – Simply Savoury + Dessert

Fully Serviced – Includes Staff to prepare & serve your Finger food for a period of 2 hours.

Simply Savoury Menu A

Select any 10 items

- ◆ Smoked Salmon & Cream Cheese on Croutons
- ◆ Club Sandwiches with Various Fillings
- ◆ Cocktail Vegetable Spring Rolls served with Sweet Chili Sauce
- ◆ Chicken Satay Sticks
- ◆ Peri Peri Chicken Sticks
- ◆ Mini Quiches with Assorted Fillings
- ◆ Sui Mai Pork
- ◆ Savory Flamed Grill Meat Balls
- ◆ Samosas served with Sweet Chili & Plum sauce
- ◆ Savory Sausage Rolls
- ◆ Calamari with Tartare Sauce
- ◆ Mini Pizzas
- ◆ Spicy Thai Fish Cakes
- ◆ Mini Beef Pies



Simply Savoury Menu B

Select any 10 items

- ◆ Smoked Salmon & Cream Cheese on Croutons
- ◆ Club Sandwiches with Various Fillings
- ◆ Cocktail Vegetable Spring Rolls served with Sweet Chili Sauce
- ◆ Cocktail Chicken Skewers Marinated in Traditional Satay Sauce
- ◆ Cocktail lamb Skewers Marinated in Rosemary, Garlic, Cumin and Pepper
- ◆ Lamb Cutlets
- ◆ Mini Quiches with Assorted Fillings
- ◆ Thai Fish Cakes
- ◆ Chicken or Vegetable Curry Puff
- ◆ Sui Mai Pork
- ◆ Savory Flamed Grill Meat Balls
- ◆ Pesto, Tomato & Parmesan Toast
- ◆ Samosas served with Sweet Chili & Plum sauce
- ◆ Salmon, Dill & Mascarpone Tartlets
- ◆ Goats Cheese & Cranberry Tartlets
- ◆ Asian Peking Duck Crepes
- ◆ Ngiri Prawns
- ◆ Oysters served with Ginger and Soy
- ◆ Vegetable, Chicken or Prawn Rice Paper Rolls
- ◆ Haloumi & Pancetta Rolls with Rosemary
- ◆ Sushi Rolls – Teriyaki, Vegetable, Californian, Tuna
- ◆ Savory Sausage Rolls
- ◆ Salt & Pepper Calamari with Tartare Sauce



Informal Cocktail Menu

- Option 1 – Simply Savoury Menu A \$24pp
- Option 2 – Simply Savoury Menu B \$32pp
- Option 3 – Simply Savoury + Dessert \$23 pp

Fully Serviced – Includes Staff to prepare & serve your Finger food for a period of 2 hours.

Simply Savoury + Dessert

Select any 4 Savoury items+ 2 Desserts

- ◆ Smoked Salmon & Cream Cheese on Croutons
- ◆ Club Sandwiches with Various Fillings
- ◆ Cocktail Vegetable Spring Rolls served with Sweet Chili Sauce
- ◆ Chicken Satay Sticks
- ◆ Peri Peri Chicken Sticks
- ◆ Mini Quiches with Assorted Fillings
- ◆ Sui Mai Pork
- ◆ Savory Flamed Grill Meat Balls
- ◆ Samosas served with Sweet Chili & Plum sauce
- ◆ Savory Sausage Rolls
- ◆ Calamari with Tartare Sauce
- ◆ Mini Pizzas
- ◆ Spicy Thai Fish Cakes
- ◆ Mini Beef Pies



Dessert

An assortment of petite sized cookies including

- Monte Carlos
- Caramel Eclairs
- Florintines
- Pistachio Yo Yos
- Gingerbread Fruit Slices
- Coconut Macaroons
- Cranberry and White Chocolate Slices

Mini Danish selection

- Maple Pecan Plait
- Cinnamon Whirl
- Raspberry Crown
- Apple Crown





Seaview Beverage List

		Per Glass	Per Bottle
SPARKLING WINES	<i>Ten Degree's Sparkling – Central Vic</i>	\$7.00	\$30.00
	<i>Veuve Amball Blanc Brut – Burgundy France</i>	\$13.00	N/A
	<i>Dal Zotto Prosecco NV – King Valley Vic</i>	\$10.00	\$55.00
WHITE WINES	<i>Ten Degree's Sauvignon Blanc – Yarra Valley Vic</i>	\$7.00	\$30.00
	<i>Hickinbotham Sauvignon Blanc– Mornington VIC</i>	\$9.00	\$40.00
	<i>Jackals Run Chardonnay– Mornington VIC</i>	\$9.00	\$40.00
	<i>Jackals Run Pinot Gris – Mornington VIC</i>	\$9.00	\$40.00
	<i>Ten Degree's Moscato</i>	\$7.00	\$30.00
RED WINES	<i>Ten Degree's Pinot Noir – Yarra Valley Vic</i>	\$7.00	\$30.00
	<i>Ten Degree's Shiraz – Barossa Valley SA</i>	\$7.00	\$30.00
	<i>Red Claw Shiraz – Mornington Peninsula Vic</i>	\$12.50	\$60.00
	<i>Hickinbotham Cabernet Sauvignon – Mornington VIC</i>	\$12.00	\$50.00
	<i>Jackals Run Pinot Noir – Mornington VIC</i>	\$9.00	\$40.00
		GLASS	JUGS
BEERS	<i>Carlton Draught – on Tap</i>	\$5.00	\$20.00
	<i>Furphy – on Tap</i>	\$5.00	\$20.00
	<i>Premium Cascade Light</i>	\$4.50	
	<i>Premium Orchid Thieves Cider– on Tap</i>	\$5.00	
PREMIUM BEERS	<i>Crown Lager, Corona, Asahi, Pure Blonde</i>	\$7.00	
BASIC MIXED SPIRITS	<i>Jim Beam Bourbon, Vodka, JW Whiskey, Bacardi, Rum, Bundaberg Rum, Gin, Canadian Club, Ouzo</i>	\$8.00	
	<i>Vodka Cruisers—Assorted flavours</i>	\$8.00	
	<i>Vodka POP Ice blocks— Assorted Flavours</i>	\$4.00	
NON ALCOHOL-IC	<i>Coke, Raspberry, Squash, Lemonade, Ginger Ale, Lemon Lime Bitters, Orange Juice</i>	\$3.00	\$12.00



Seaview Beverage Packages

**Each package can be customised upon request*

Bar service will close 15 min prior to event concluding

ESSENTIAL PACKAGE

6 Hours = \$55pp

5 Hours = \$50pp

4 Hours = \$45pp

WINE

*Ten Degree's Chardonnay – Central Vic
Ten Degree's Sauvignon Blanc – Yarra Valley Vic*

SPARKLING

*Ten Degree's Sparkling – Central Vic
Ten Degree's Moscatto -Yarra Valley Vic
Ten Degree's Shiraz – Barossa Valley SA*

BEER/CIDER

*Carlton Draught– On Tap
Furphy– On Tap
Orchid Thieves Apple Cider— On Tap
Cascade Premium Light*

SEAVIEW PACKAGE

6 Hours = \$65pp

5 Hours = \$60pp

4 Hours = \$55pp

WINE

*Aquilani Pinot Grigio - Veneto Italy
Rockbare Chardonnay - McLaren Vale SA
Mojo Shiraz - Coonawarra SA*

SPARKLING

Dal Zotto Prosecco NV - King Valley VIC

BEER/CIDER

*Carlton Draught
Furphy– On Tap
Orchid Thieves Apple Cider— On Tap
James Boag's Premium
Cascade Premium Light*

PREMIUM PACKAGE

6 Hours = \$70pp

5 Hours = \$65pp

4 Hours = \$60pp

WINE

*Catalina Sounds Sauvignon Blanc - Marlborough NZ
Rockbare Chardonnay - McLaren Vale SA
Red Claw Shiraz - Mornington Peninsula VIC
Two Hands Sexy Beast Cab Sauvignon - Barossa Valley SA*

SPARKLING

*Veuve Amball Crama de Bourgogne Blanc Brut - France
Dal Zotto Prosecco NV - King Valley VIC*

BEER/CIDER

*Crown Lager
Corona
Cascade Premium Light
Orchid Thieves Apple Cider— On Tap*