LANCEMORE MANSION HOTEL WERRIBEE PARK

EVENT PACKAGES



Lancemore Mansion Hotel Werribee Park has a continuing focus on delivering bespoke offerings to each and every guest.

There is a variety of options available ensuring that your special event is curated to your needs.

Be it a three-course seated dinner, a shared feast or cocktail style menu, our menus are carefully curated by our Chefs to suit the most discerning of tastes.

Lancemore Mansion Hotel offers a variety of spaces to celebrate; whether it be an intimate gathering or an extravagant gala affair, we have a space to suit.

Lancemore Mansion Hotel provides the opportunity to create the perfect event across a variety of spaces including:

page 3
page 4
page :
page (
page ?
page 8
page 9





Mannix & Brennan

Located on level 2 of Lancemore Mansion Hotel, our Mannix and Brennan spaces provide intimate and light filled dining experience, with proximity to both the Hotel Balcony and the Snooker Room for guests to enjoy pre and post event.

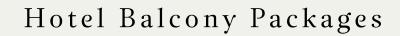
Capacity

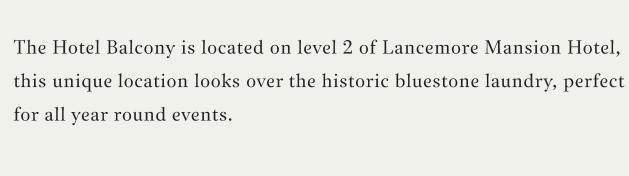
Seated	40 guests
Cocktail	40 guests

Minimum Spends

Monday - Sunday	From \$4,000.00
Venue Hire	From \$500.00







Capacity

Seated	40 guests
Cocktail	60 guests

Minimum Spends

Monday - Sunday	From \$4,000.00
Venue Hire	From \$500.00



Ballroom

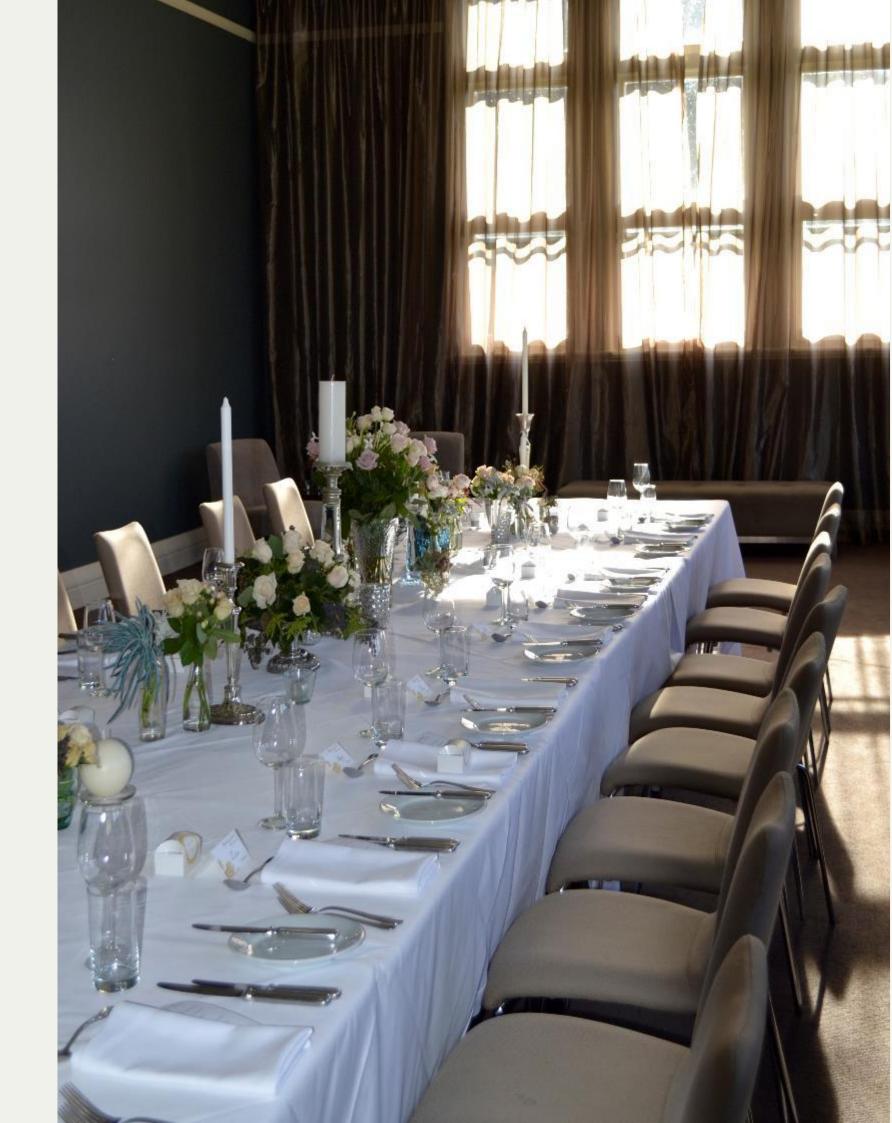
A spacious 146 square metre space offering a glimpse of the Parterre, the Ballroom suits larger celebrations of any style.

Capacity

Seated	80 guests
Cocktail	100 guests

Minimum Spends

Monday - Thursday	From \$5,000.00
Friday - Sunday	From \$7,000.00
Venue Hire	From \$600.00





The Pavilion provides 180-degree views onto the Chirnside Polo Field, with immediate access to the outdoors. This venue allows for both indoor and outdoor entertaining.

Capacity

Seated	120 guests
Cocktail	150 guests

Minimum Spends

Monday - Thursday	From \$7,000.00
Friday - Sunday	From \$10,000.00
Venue Hire	From \$600.00

There is no minimum requirement for guest numbers, however a minimum spend applies. Function and Event packages are 4 hours in duration. Venue inclusions may differ depending on space.

A dancefloor is available for hire. Please consult your Event Coordinator for prices and availability.

Theatre

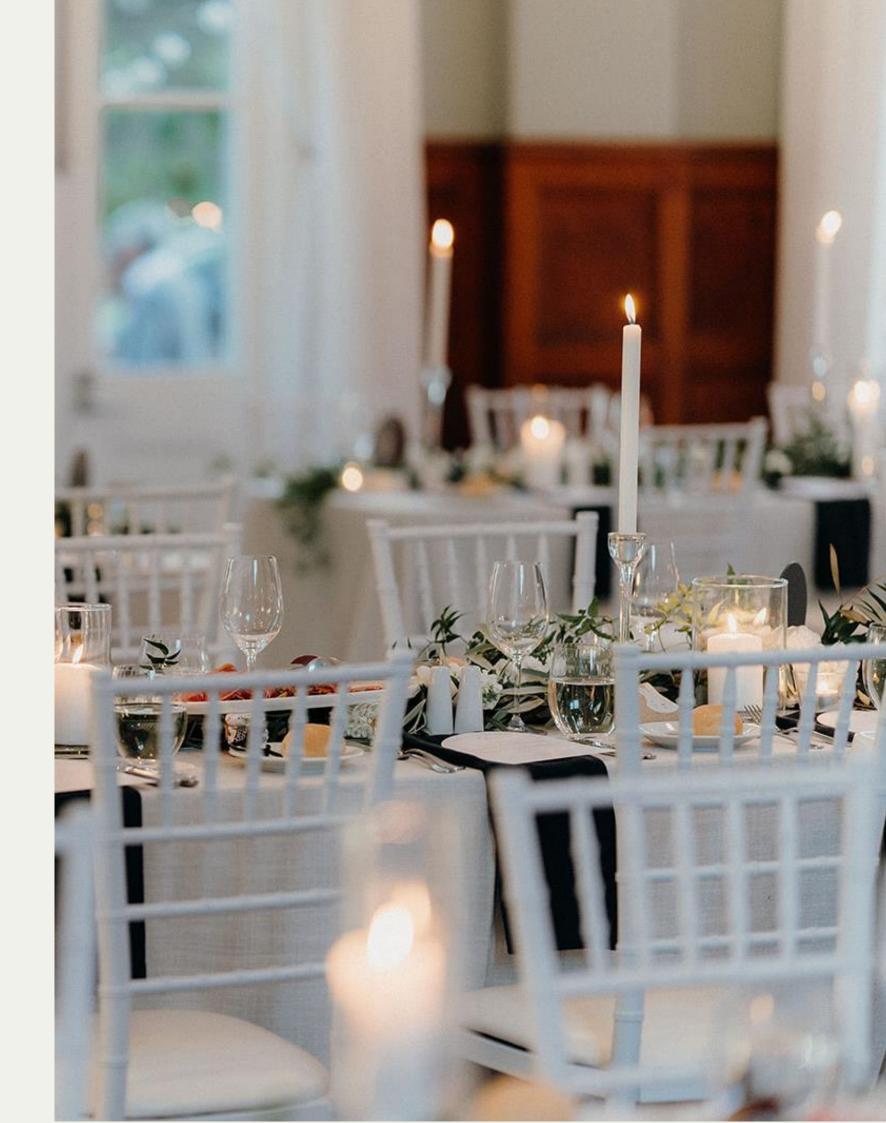
Constructed in the 1930's, the Theatre provides elegance and a touch of history for your next event, with floor to ceiling French doors opening into the grounds of Werribee Park and a stage for your entertainment.

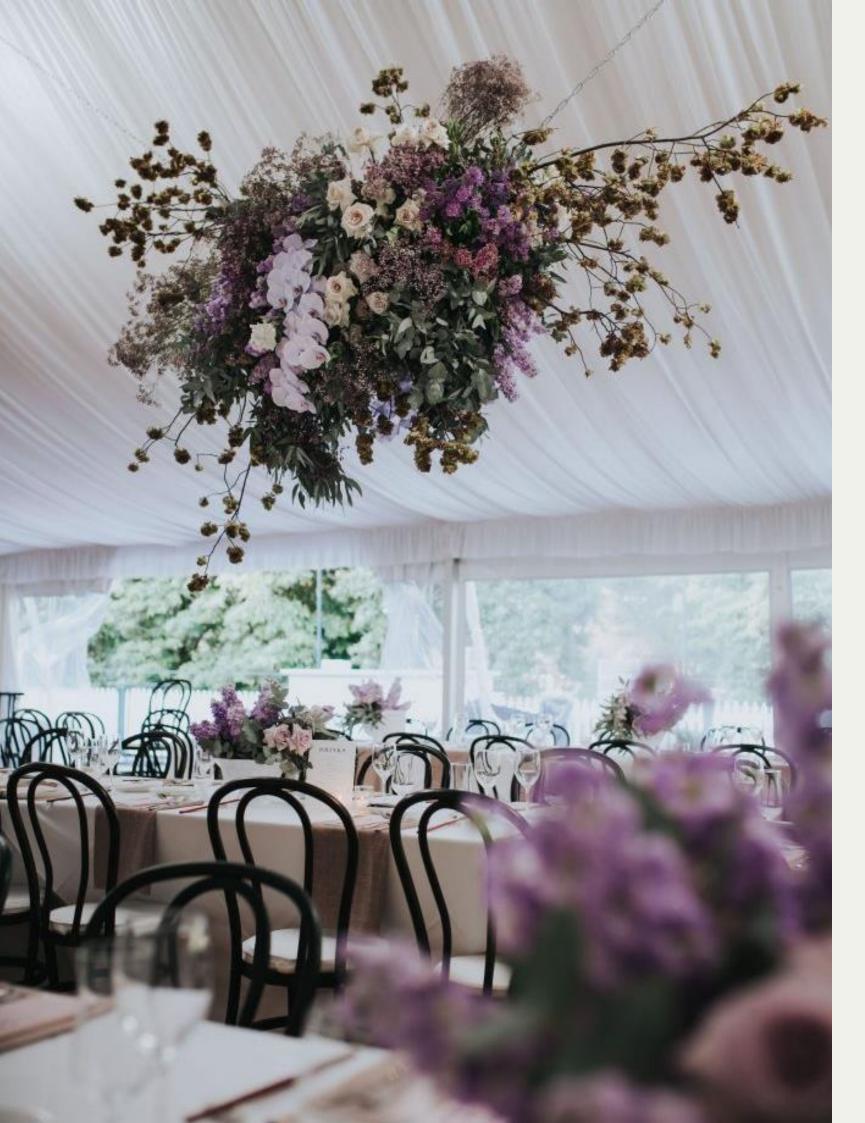
Capacity

Seated	140 guests
Cocktail	200 guests

Minimum Spends

Monday - Thursday	From \$8,000.00
Friday - Sunday	From \$12,000.00
Venue Hire	From \$800.00





The Marquee provides the perfect combination of indoor and outdoor spaces for your next event. This permanent Marquee fitted with festoon lights, chandeliers and fully integrated heating and cooling is suitable for all year-round events.

Capacity

Seated	200 guests
Cocktail	400 guests

Minimum Spends

Monday - Thursday	From \$10,000.00
Friday - Sunday	From \$14,000.00
Venue Hire	From \$5,000.00

There is no minimum requirement for guest numbers, however a minimum spend applies. Function and Event packages are 4 hours in duration. Venue inclusions may differ depending on space.

The Marquee is available for venue hire only and allows external catering for different culture requirements. Venue only hire fees start from \$18,000.00 per day.

Historic Mansion Salon & Balcony

The Chirnside Mansion built in the 1870's is today the Werribee Park Mansion Museum. Outside of public hours (10.00am - 5.00pm), the Mansion can be reserved for private functions and events, allowing access into the main building and the breathtaking balcony, providing uninterrupted views of Werribee Park's famous formal gardens.

Capacity

Seated	30 guests
Cocktail	100 guests

Minimum Spends

Monday - Sunday	From \$7,000.00
Venue Hire	From \$3,000.00
Park's Victoria Permit	Price upon application

There is no minimum requirement for guest numbers, however a minimum spend applies.

Events hosted within the Historic Mansion require an approved permit by Park's Victoria. Function and event package are as per permit duration.





General Information

Package Inclusions

- Selection of white or black linen and napery
- Individually printed menus
- Table numbers
- Standard audio visual*
- Venue coordinator

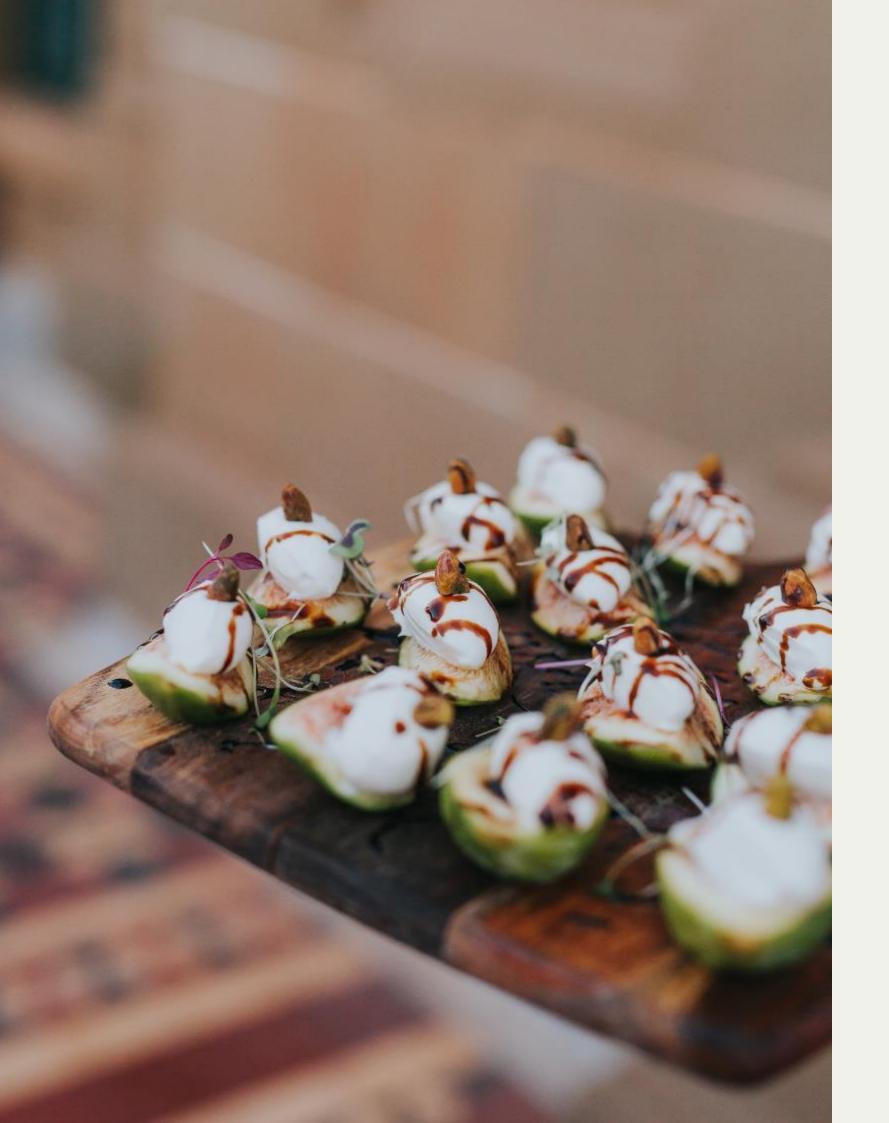
Preferred Suppliers

Lancemore Mansion Hotel works along side a group of preferred suppliers to compliment your event. This includes: stylists, entertainers, florists and cake designers. Our coordination team is here to assist partnering you with our suppliers, alternatively you are welcome to source your own.

Other Information

- Functions and Events are 4 hours in duration
- A \$2,000.00 deposit is required to secure your event.
- You will be assigned a venue coordinator once your event is confirmed, we look forward to working with you towards an unforgettable event.

^{*}Excludes Marquee



MENUS

Dining Options

Dining Experiences | \$95 per person

- Alternating 3 Course plated dinner
- Cocktail; Roaming Entrée, Roaming Main, Roaming Dessert
- Sharing menu
- Feasting menu
- Lancemore Mansion Hotel high tea

Something a little extra...

Seafood Sharing Platter	\$22.00 pp
Antipasto Platters	\$15.00 pp
30 minutes of Canapes	\$15.00 pp
60 minutes of Canapes	\$30.00 pp
Side Dishes	\$5.00 pp per selectio

Children | Ages 2 - 13 years
Includes children's menu,

With soft drinks, juices and mineral water \$55.00 per child

Entrée

Napoli or Cheese based Pasta

Main

Fish + Chips Nuggets + Chips Hamburger + Chips Chicken Fillets + Chips

Dessert

Ice Cream with Chocolate Sauce

Crew Meals

Includes main menu, with soft drinks or juices \$55 per person



Canapes

30 Minute Canapes Service Selection of 3 items Selection of 6 items

\$15 per person \$30 per person

Ocean

Paddock
Oxtail, Truffle, Roasted Burnt Carrot Tartlet
Master Stock Pork Empanada
Polenta, Prosciutto, Mushroom
Venison Tartare, Umeboshi Mayo, Gurkin, Shallot, Yolk

Cod Brandad, Sourdough, Pickles Tarama Éclair, White Anchovy, Wild Fennel Mushrooms Caran Puffed Rice, Hiramassa Kingfish, Smoked Butter, Natures Sea Herbs Tempura Oysters, Lamb Bacon Jam Macadamia Nut, Bacon Jam Mushrooms Caran Cracker Potato Bravas Crocker Mushroom Duxelle

Garden

Macadamia Nut, Black Olive Salsa

Mushrooms Caramel, Parmesan Custard, Seaweed

Cracker

Potato Bravas Croquettes

Mushroom Duxelle Sausage Roll

Tofu Beignet, Lime Mayonnaise

Casual Celebrations

PIZZA PICNIC

\$100.00 per person

Selection of Gourmet Pizzas Rustic Garlic Bread Antipasto Grazing Boards Mansion Salad

Selection of Local Beer and Wine Soft Drinks and Mineral Water

*Minimum of 10 guests





Cocktail Style

ENTRÉE

COLD | Select 3

Chargrilled Summer Broccolini, Rare Root Wagyu Beef, Bearnaise Sauce
San Danielle Prosciutto, D'affiniois Brie, Cranberry Crostini
Sesame Cured House Smoked Blini, Crème Fraiche, Dill
Hiromasa Kingfish Ceviche, Truffle, Wasabi, Endive
Vietnamese Rice Paper Rolls
Roma Tomato and Basil Bruschetta
Stone Ground Polenta and Kalamata Olive Bite

HOT | Select 3

Salt Black Cod Croquettes, Garlic, Thyme, Roullie Sauce
King Prawn, Chilli, Coriander Wrapped in Filo, Coriander Mayo
Lebanese Falafel, Hummus, Sesame
Green Pea, Fresh Mint, Buffalo Mozzarella Arancini
Free Range Chicken Empanadas, Pepper Salsa
Crispy Skin Western Plains Pork Belly, Soy Lime Caramel, Peanuts, Shiso



Cocktail Style

MAINS

FORK & WALK | Select 2

Crispy Fried Calamari with Aioli and Lemon
Slow Cooked Beef Brisket, Roast Red Onions, Sesame Seeds
Grilled Lamb Belly, Humus and Chimichurri Sauce
Potato Gnocchi, Tomato Sugo, Parmesan
Free Range Chicken Skewers with Peri Peri Sauce
Lebanese Falafel, Hummus, Pickled Cucumber
Stuffed Portobello Mushroom with Spinach and Goat Cheese

DESSERT

ROAMING DESSERT | Select 3

Little Lemon Meringue Tart
Salted Caramel & Milk Chocolate Tart
Handmade Macaroons
Espresso Cheesecake, Chocolate Crunch

Plated Dinner

ENTRÉE | Select 2

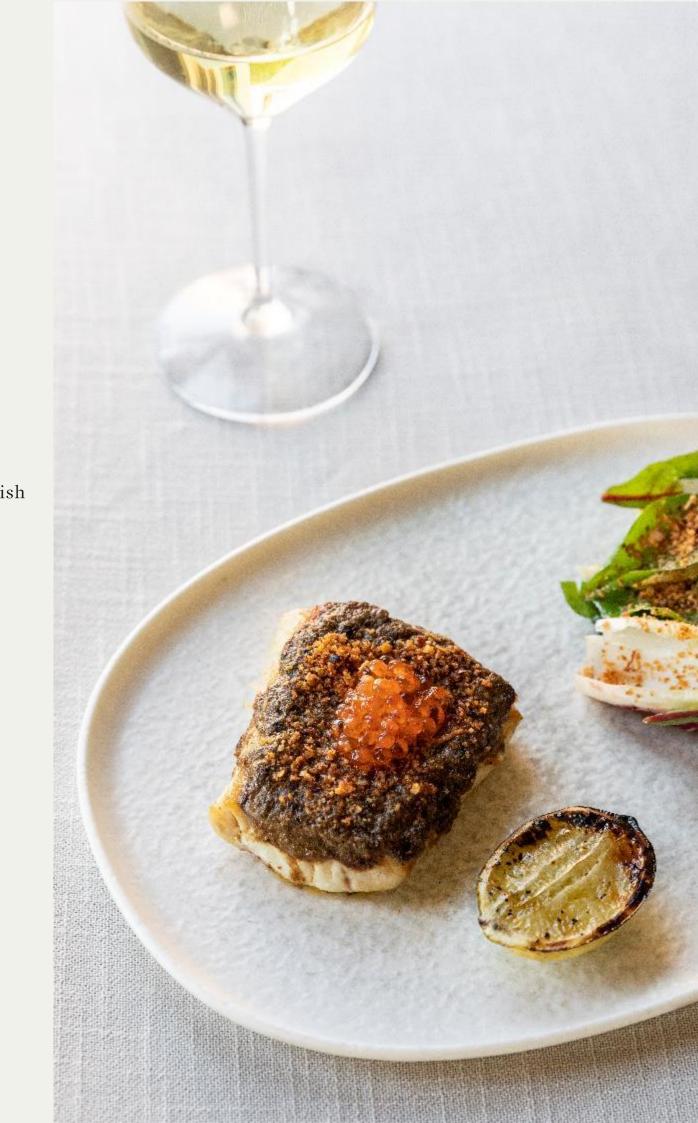
Ratatouille Pithivier, Nettle Puree, Werribee Farmed Brassicas, Cabbage Flower Gochujang Octopus, Pickled Grapes, Nudja, Hazelnut Cream, Crustacean's Oil Wagyu Rump Tartare, Smoked Capsicum Romanesco, Togarashi, Wood Sorrel Spinach Fettucine, Cacio Pepe, Aged Pecorino, Peppered Macadamia Pork Shoulder Terrine, Kimchi Puree, Burnt Cucumber, Pickle, Lobster Cracker

MAIN | Select 2

Coffee Spiced Bass Strait Brisket, Maple, Oyster Emulsion, Romaine, Chanterney, French Radish 14hr Roaring Forties Lamb Shoulder, Petit Pois a La Française, Lamb Jus Humpty Doo Barramundi, Local Farmed Petit Vegetables, Onion Soubise, Werribee Fennel, Brown Chicken Sauce Hiramassa Kingfish, Umami Butter, Citrus, Witlof Salad Moroccan Sliced Vegetable Wellington, Date Roulade, Beetroot Bordelaise, Stuffed Cabbage

DESSERT | Select 2

Callebaut Chocolate Orange Tart, Whipped Ganache, Citrus, Campari Sorbet
Gateau Opera, Malted Cacao, Raspberry, Mr Black Cold Drip Coffee Whip
Classic Bakewell, Devonshire Clotted Cream, Davidson Plum, Muscat Apples
Passionfruit Curd, Raspberry, Meringue, Hazelnut Praline, Salted Caramel Cremeux
Eton Mess, Champagne Strawberries, Verjus, Mango, Meringue, Blackberry Gin Jus





Shared Dining

SHARED ENTRÉE

Natural Fermented Flatbread, Garlic Oil, Za'atar Mac And Cheese, Parmesan, Shaved Macadamia, Raisins, Honey, Hummus, Smoked Paprika, Olive Cheeks, Lemon Oil Newspaper Style Calamari, Burnt Lemon, Toasted Salt Bush, Harissa Mayo Aged Hiramassa Kingfish Sashimi, Coconut Cream, Myrtle Oil, Witlof

SHARED MAIN

14hr Roaring Forties Lamb Shoulder, Petit Pois A La Française, Lamb Jus Humpty Doo Barramundi, Puttanesca, Wild Fennel, Basil

Accompanied with;

French Style Lentils, Werribee Broccolini , Masons Cauliflower, Polonaise Roasted Beets, Haloumi, Pink Grapefruit, Bitter Leaves Miso Roasted Cucumber, Celery Leaf, Sesame, Chilli Salad

DESSERT

Pavlova Caramelised Pear, Lancemore Apple Puree, Roasted White Chocolate, Red Currants

DELUXE SHARED MENU

\$75.00 per person*

Includes full sharing menu with the addition of the below delicacies;

Sharks Bay Prawns

Bass Strait Scallops, Champagne, Sage, Caper Butter

Moreton Bay Bug Rolls, Celery, Cos, Cocktail Sauce, Pickles

Yarra Valley Caviar

*Minimum 20 guests applies.

Feasting

MAIN

Chicken Thigh, Braised Vegetables, Fennel, Red Wine Sauce and,

Lamb Ribs, Braised With Espresso Onion Soubise, Maple Glaze

ACCOMPANIMENTS

Charred Broccoli, Almonds, Preserved Lemon, Chilli
Roasted beets, Haloumi, Pink Grapefruit, Bitter Leaves
Roasted Corn, Chipotle, Beurre Noisette
Yorkshire Puddings
Rendered Duck Fat Potatoes, Rosemary, Bay Butter
Roasted Cauliflower Cheese, Organic Mountain Man Fondue
Proper Gravy

DESSERT

Apple Tart Tatin, Lemon Myrtle, Thyme Coconut Ice-cream



High Tea

FINGER SANDWICHES

Chicken & Tarragon Mayonnaise Smoked Salmon & Crème Cheese Cucumber & Alfalfa

PETITE GATEAU

Madeline's Quiche Scones Homemade Jam

SWEETS

Matcha & Coconut Pannacotta Lemon Meringue Tart Macaroons Fresh Fruit

T2 TEAS

English Breakfast
Earl Grey
Lemongrass & Ginger
Strawberries & Cream

High Tea includes a glass on Mumm Champagne on arrival

*Private High Teas require a minimum of 20 guests. Menus are seasonal, and are subject to changes.





BEVERAGES

Beverage Packages

MANSION BEVERAGE PACKAGE

Counterpoint Sparkling Brut
Counterpoint Semillon Sauvignon Blanc
Counterpoint Pinot Grigio
Counterpoint Chardonnay
Counterpoint Rose
Counterpoint Shiraz
Counterpoint Cabernet Merlot
Furphy, Peroni & Peroni Leggera
Mineral Water, Soft Drinks & Juice

2 hours - \$48.00 per person

3 hours - \$54.00 per person

4 hours - \$63.00 per person

5 hours - \$72.00 per person

CLOUDSTREET BEVERAGE PACKAGE

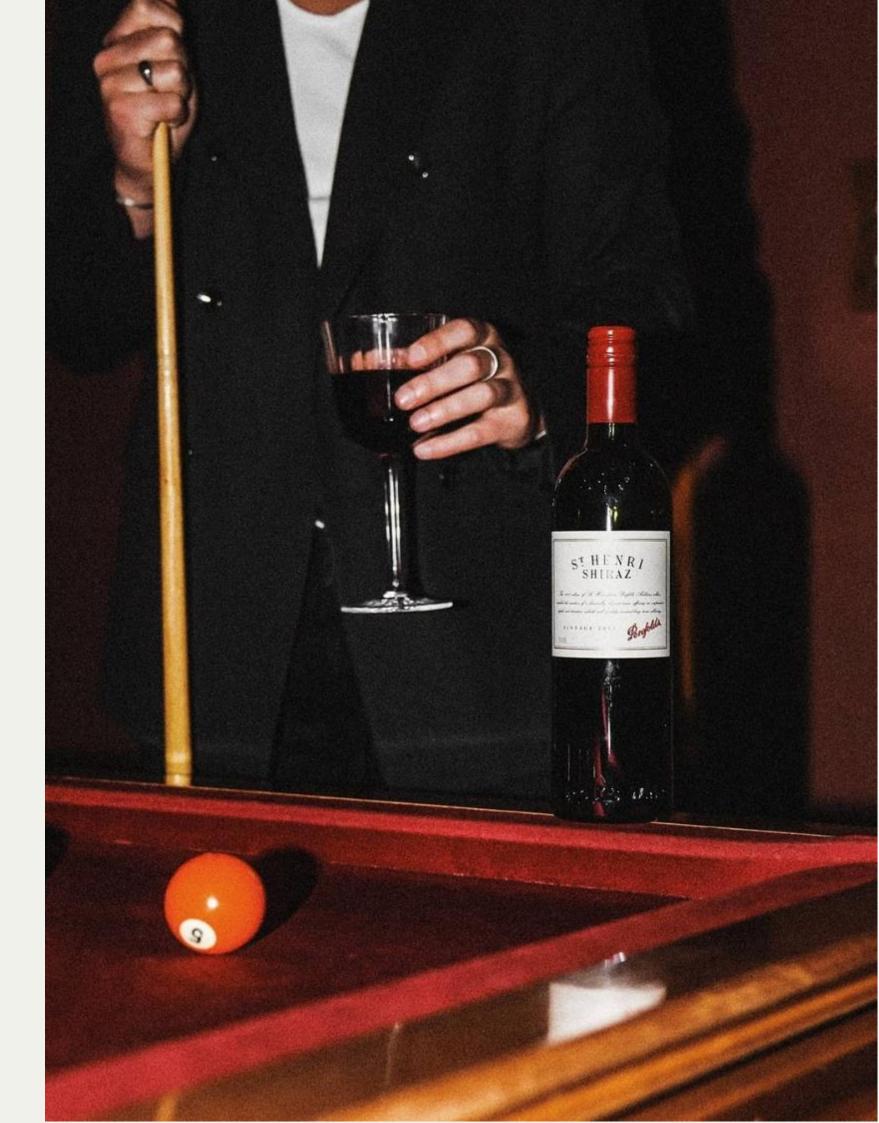
Cloudstreet, Sparkling Brut (Central Victoria Wine Region, VIC) Cloudstreet, Pinot Grigio (Central Victoria Wine Region, VIC) Cloudstreet, Chardonnay (Central Victoria Wine Region, VIC) Cloudstreet Sauvignon Blanc (Central Victoria Wine Region, VIC) Cloudstreet, Shiraz (Central Victoria Wine Region, VIC) Cloudstreet, Pinot Noir (Central Victoria Wine Region, VIC) Furphy, Peroni & Peroni Leggera Mineral Water, Soft Drinks & Juice

2 hours - \$56.00 per person

3 hours - \$62.00 per person

4 hours - \$71.00 per person

5 hours - \$80.00 per person



^{*}Wines subject to availability & vintage.

Beverages on Consumption

CABERNET SAUVIGNON	
O'Leary Walker Cabernet Sauvignon, Clare Valley, SA	\$66.00
Two Hands 'Sexy Beast', McLaren Vale, SA	\$72.00
Vasse Felix Cabernet Sauvignon, Margaret River, WA	\$99.00
SHIRAZ	
Lindenderry Shiraz, Grampians, Vic	\$66.00
Scotchmans Hill Shiraz, Bellarine Peninsula, Vic	\$94.00
Whistler Wines 'Thank God It's Friday' Shiraz, Barossa	
Valley, SA	\$72.00
CHARDONNAY	
Lindenderry Chardonnay, Mornington Peninsula, Vic	\$66.00
Shadowfax Chardonnay, Werribee, Vic	\$80.00
Scotchmans Hill Chardonnay, Bellarine Peninsula, Vic	\$88.00
PINOT NOIR	
Lindenderry Pinot Noir, Mornington Peninsula, Vic	\$66.00
Tarrawarra Estate Pinot Noir, Yarra Glen, Vic	\$70.00
Giant Steps Pinot Noir, Yarra Valley, Vic	\$88.00
ROSE	
Rameau d'Or Rose Provence, France	\$68.00
Cullen Dancing in the moonlight Rose, Margaret River, WA	\$76.00

^{*}Wines subject to availability & vintage



Beverages on Consumption

BEER

Peroni 'Leggera' Light	\$9.00
Furphy Refreshing Ale	\$10.00
Little Creatures Pale Ale	\$13.00
Peroni 'Nastro Azzurro'	\$11.00

CIDER

Somersby Apple	\$12.00
Somersby Pear	\$12.00

SPARKLING

G.H MUMM 'Petite Cordon' Brut Marlborough, NZ	\$78.00
Dal Zotto Prosecco King Valley, Vic	\$66.00

RIESLING

Shadowfax Riesling, Werribee	\$72.00
Chaffey Brothers Riesling Claire Valley, SA	\$60.00

PINOT GRIS + GRIGIO

Corte Giara Pinot Grigio Veneto, Italy	\$66.00
Dal Zotto Pinot Grigio King Valley, Vic	\$64.00

SAUVIGNON BLANC

Haha Sauvignon Blanc Marlborough, NZ	\$66.00
Scotchmans Hill Sauvignon Blanc Bellarine Peninsula, Vic	\$70.00



Beverages

COCKTAILS & BUBBLES

Cocktail on Arrival | \$19.00 per person French Champagne Upgrade | \$15.00 per person

BOUTIQUE BEERS

Selection of Two | \$12.00 per person
Asahi
Corona
White Rabbit Dark Ale
Mountain Goat Pale Ale
Stone and Wood Pacific Ale
Wolf of The Willow Pacific Sour
Strongbow Original Cider

HOUSE SPIRIT PACKAGE

\$30.00 per person Absolut Vodka Chivas 12yo Scotch whiskey Beefeater Gin Havana White OR Dark rum Altos Tequila Makers Mark Bourbon



^{*}Security fee applies

LANCEMORE MANSION HOTEL WERRIBEE PARK

