



CELEBRATIONS

MONTSALVAT



CELEBRATIONS AT MONTSALVAT

Our architecturally stunning heritage buildings and tranquil twelve acres of European influenced gardens have set the scene for personalised celebrations for over sixty years. Nestled in the foothills of the Yarra Valley but still with city skyline views within the treetops, Montsalvat is the perfect setting for a celebration.

Let our experienced event coordinators support you throughout the planning journey. We take the stress away so you can celebrate with your family and loved ones. Our services include setting up name cards, styling, and assisting with any final touches. Our attention to detail and care for the little things will ensure that your celebration runs smoothly and stress free.

Our celebrations are available throughout the year and require a minimum of forty guests. High tea has a duration of three hours. Our two course dining packages have a duration of four hours and our three course dining packages have a duration of five hours. Additional hours can be added. Schedule an appointment with a Montsalvat event coordinator today to start planning your next celebration.

DINE & DANCE

LONG GALLERY

Step through the stone door arch of the Long Gallery where whitewashed walls and polished slate floors present the perfect place for your guests to commence the festivities. As an active art gallery space, exhibitions rotate monthly. On cooler days, stay warm by the two handsome fireplaces encased with stone mantles and roaring fires crackling away. Large windows flood the gallery with light and the rustic arched glass doors open out onto the European styled private courtyard with an ornamental pool. For seating dining packages, the Long Gallery is the ideal place to commence the evening with canapés and welcome drinks. The Long Gallery also plays host to roaming high tea and cocktail party celebrations.

CAPACITY **125**

GREAT HALL

The bastion jewel in the crown, the heritage-protected Great Hall stands pronounced on the Montsalvat hillside. With two gargoyles keeping watch from atop, light shines through the monumental stain glass windows onto the polished slate floors, wooden beamed ceiling, and handcrafted wooden tables. An impressive marble fireplace gently crackles away in the cooler months while the hall is enchantingly lit with two large wrought iron chandeliers overhead. Candles and candelabras on each table ensconce your guests in a night of merriment. Dine on a skillfully crafted modern Australian menu before dancing the night away.

CAPACITY **100**





YOUR CELEBRATION

Create timeless memories with a celebration of a lifetime. Your event coordinator will work with you to make your celebration a success and leave your guests thoroughly impressed. Our attention to detail and care for the little things bring your vision to reality. Our celebration packages include the following services.

- ◇ Dedicated event coordinator to guide and assist you throughout the planning journey
- ◇ Complementary venue hire (Excludes High Tea package)
- ◇ Cake table with a cake cutting knife and stand
- ◇ Three prong candelabra and tealight candles for each dining table
- ◇ White Italian napery
- ◇ Cake cutting service
- ◇ Lectern and microphone for speeches
- ◇ Gifts table
- ◇ Wishing well
- ◇ Drop off and storage of items the week prior to your celebration
- ◇ Set up of your event space
- ◇ Guest table seating board and wooden easel
- ◇ Free onsite parking



SHARE PLATE DINING

ENTREE select three

- Essential hummus, extra virgin olive oil, zaatar, Turkish bread (vg) (df)
- Chilli garlic prawns, roquette, lemon (gf)(df)
- Pork and chorizo meatballs, smokey paprika sugo (gf) (df)
- Greek style roasted kipfler potatoes with lemon, garlic & oregano, Yarra Valley Persian feta (v)(gf)
- Sriracha and triple cheese macaroni cheese croquette, pickled cucumber, herb salad (v)
- Stir fried mushroom medley with ginger, chilli & soy; cashews, spring onion & coriander (vg) (gf)(df)
- Grilled salmon and lemon skewer, radicchio, citrus mayo (gf)(df)
- Beef empanada, chipotle aioli
- Tomato, basil tarte tatin, arugula, balsamic (vg)

MAIN select two

- Slow braised beef short rib, chimichurri, parsley (gf)(df)
- Five spice crust pork belly, sticky soy glaze, coriander, crispy shallot (gf)(df)
- Salmon fillet, thyme, roquette, fennel, citrus dressing (gf)(df)
- Grilled chicken thigh, crisp prosciutto, sage, vincotto
- Chermoula lamb shoulder, pomegranate & sumac spiced salad (gf) (df)
- Moroccan spiced chicken, apricot, chickpea and herb freekeh salad (gf)(df)
- Beef cheek massaman style, beansprouts, peanuts & chilli (gf)(df)
- Kingfish, pico de gallo salsa, paprika mayo (gf)
- Pasta capunti with forest mushrooms, pecorino, roquette & truffle oil drizzle (v)
- Pumpkin, capsicum & zucchini tajine; tomato, ras el hanout, mint & preserved lemon (gf)(df)

SIDES select two

- Rosemary roasted chat potatoes (vg) (gf)
- Roasted pumpkin wedges with Indian spices and pepitas (gf) (vg)
- Salad greens, balsamic vinaigrette, cucumber, Spanish onion, tomato & torn herbs (vg) (gf)
- Heirloom carrots with orange blossom, dill & mustard seeds (vg) (gf)
- Cos leaves, radish, mint, with citrus dressing (vg) (gf)
- Broccolini, seasonal greens, chickpea sesame dressing (vg)(gf)
- Roquette, parmesan & pine nut salad (v) (gf)
- Roasted cauliflower, spinach, caramelised onion & almond salad with tahini dressing (vg) (gf)

DESSERT select two

- Flourless chocolate cake, mulled cherries, mascarpone (gf) (contains nuts)
- Petite pavlova, hazelnut pastry cream, poached pear (gf) (contains nuts)
- Salted caramel chocolate tart, freeze dried mandarin (gf available)
- Lemon tart, dehydrated raspberries (gf available)
- Coconut & lime leaf rice pudding, mango, toasted mung beans (v)(vg)(df)(gf)
- Mixed spice panna cotta, granny smith apples (gf)

Followed by a selection of Tea Drop teas, freshly brewed coffee, and chocolates.

Two Course	2024	\$165 pp
	2025	\$170 pp
	2026	\$175 pp
Three Course	2022	\$186 pp
	2022	\$191 pp
	2023	\$196 pp



PLATED SPRING TO SUMMER MENU

SEPTEMBER TO FEBRUARY

ENTREE select two

Charred asparagus, lemon scented labna, Yellingbo olives, extra virgin olive oil, micro red basil (gf)(v)(nf)
Heirloom tomatoes, Yarra Valley Persian feta, arugula aioli, capsicum pearls, balsamic, crispy chickpeas (gf)(v)(nf)
Churrasco beef rump, corn; charred, cream, shoots & popped, refried beans, tobacco onions, chimichurri (gf)(nf)
Thai chicken roulade, glass noodle salad, peanuts, citrus, nam pla, mint (gf)(df)
Scallop ceviche, tomato, avocado, red onion, lime, chilli, torn tostadas (nf)(df)
Shaved prosciutto, roasted figs, goats curd, confit cherry tomatoes, balsamic pearls, pea & basil emulsion (gf)(nf)
Prawn, compressed watermelon & Bulgarian feta salad, orange gel, zaatar infused extra virgin olive oil, lemon balm (gf)(nf)
Greek salad re imagined: compressed baby cucumber, cherry tomatoes, mount zero olives, red onion, baby gem, vegan feta, crumbled falafel, smoked capsicum gel, sumac dressing (vg)(gf)(df)
Accompaniment: freshly sliced local sourdough served with butter

MAIN select two

Lamb rump, pistachio dukkah, pumpkin hummus, asparagus, baked ricotta, pomegranate - raisin salsa (gf)(df)
Prosciutto wrapped chicken breast, kipfler potato, pesto & taleggio tart, endive, vincotto
Roasted salmon fillet, freekeh & apricot salad, harissa yoghurt, squash flower (gf)(nf)
Beef cheek massaman, roast pumpkin wedge, broccolini & beansprouts, peanuts, rice cracker, nam jim (gf)
Baked barramundi with warm chorizo, kipfler & garden pea salad, basque capsicum coulis (gf)(df)(nf)
Balinese pork belly, grilled peach, red onion & compressed baby cucumber salad, nuoc cham (gf)(df)
Tomato & zucchini tatin, fennel, olive oil puree, eggplant relish, pine nuts, salsa verde (vg)(df)

DESSERT select two

Pineapple, guava, malibu custard & dulce con leche trifle, honeycomb, toasted coconut & banana crumb (v)(gf)
Halva cheesecake tart, lemon saffron syrup, roasted pistachios, macerated apricots, black sesame & fairy floss (v)
Raspberry & frangipane tart, raspberry gel, flaked almonds, crème fraiche (v)
Five spiced panna cotta, poached rhubarb, Sichuan pepper meringue (v)(gf)
Belgian chocolate truffle delice, torched marshmallow, coconut shavings, summer berries, granola (v)(gf)
Ricotta & currant crepes, roasted strawberries, orange blossom, honey & lemon syrup (v)
Coconut & lime leaf rice pudding, mango, toasted mung beans (v)(vg)(df)(gf)
Strawberry, prosecco and basil pavlova, mascarpone pastry cream, bitter chocolate (v)(gf)(nf)
Followed by a selection of Tea Drop teas, freshly brewed coffee, and chocolates

Two Course 4 hours	2024	\$165 pp
	2025	\$170 pp
	2026	\$175 pp
Three Course 5 hours	2024	\$186 pp
	2025	\$191 pp
	2026	\$196 pp



PLATED AUTUMN TO WINTER MENU

MARCH TO AUGUST

ENTREE select two

Orange blossom & cumin baby carrots, harissa labna, pomegranate, pepitas, almond and dill (gf)(v)
Caramelised onion tatin, torched Victorian chevre, heirloom beets, red vein sorrel, & Yellingbo olive oil (v)(nf)
Ras el hanout spiced lamb loin, cauliflower skordalia, rosewater gel, teasoaked prunes, & chermoula (gf)(df)(nf)
Tandoori chicken thigh, red lentil daal, cottage cheese, compressed baby cucumber, herb oil (gf)
Korean barbequed short rib, fermented cabbage, daikon, chilli, sprouts, rice cracker (gf)(df)(nf)
Garlic chilli prawns, saffron chive risotto, tomato gel, pangrattato (gf)
Warm mushroom salad with chilli, ginger, garlic & soy, grilled tofu, cashew nuts, spring onions, coriander, & sesame seeds (vg)(df)(gf)
Seared scallops, truffled cauliflower, macerated raisins, kassler, chervil

MAIN select two

Daube of beef, Jerusalem artichoke puree, baby leek, thick cut bacon, portobello mushroom (gf)
Slow cooked lamb shoulder, braised red cabbage, pearl barley, aromatic vegetables, crispy kale (gf)(df)(nf)
Pork belly, spiced parsnips, poached pear, Dutch carrot, piquant sauce (gf)(nf)
Grilled chicken breast, brussels sprouts, pancetta, kipfler potatoes, sage jus (gf)(nf)
Dukkah crusted barramundi, carrot pernod mousseline, baby roquette, celery & granny smith salad; & verjuice (gf)
Teriyaki salmon, wasabi cauliflower, bok choy, radish, sesame seeds (gf)(df)(nf)
Roasted beetroot, sage & Tofutti risotto, compressed fennel, pickled baby king brown mushrooms, & heirloom beets, vegan feta (gf)(vg)
Accompaniment: freshly sliced local sourdough served with butter

DESSERT select two

Spiced pear, hazelnut creme patisserie, meringue (gf)
Baked orange cheesecake, Irish whiskey spiked marmalade, Steamed lemon pudding, limoncello syrup, passion fruit curd, crème fraiche
Mixed spice panna cotta, granny smith apple, blackberry, Anzac crumbs
Flourless chocolate cake, mulled cherries, mascarpone (gf)
Kaffir lime posset, roasted pineapple, fresh papaya, sesame brittle (gf)
Raspberry almond friand, neufchatel, popping candy (gf)
Baked orange cheesecake, whisky spiked marmalade

Followed by a selection of Tea Drop teas, freshly brewed coffee, and chocolates

Two Course	2024	\$165 pp
4 hours	2025	\$170 pp
	2026	\$175 pp
Three Course	2024	\$186 pp
5 hours	2025	\$191 pp
	2026	\$196 pp



CARVERY DINING

4HOURS

MAIN select two

Marinated roast beef with horseradish crème (gf)
Roast pork & crackling with Yarra Valley apple sauce (gf)
Lemon & herb butter, chicken breast (gf)
Quince glazed roast leg of lamb with thyme & rosemary, served with mint sauce (gf)

ACCOMPANIMENTS

Rosemary roasted chat potatoes
Freshly baked bread rolls served with butter
Homemade Gravy

DESSERT select two

Dark chocolate mousse, candied orange (gf)
Petite pavlova, balsamic strawberries (gf)
Salted caramel chocolate tart, hazelnut (gf available)
Lemon tart, freeze dried berry (gf available)
Chocolate brownie (gf)

SIDES select three

Cos leaves, radish, mint, with citrus dressing (vg) (gf)
Salad greens, balsamic vinaigrette, cucumber, Spanish onion, tomato & torn herbs (gf) (vg)
Roquette, toasted pine nuts & parmesan salad (v) (gf)
Asian style coleslaw, wasabi soy mayonnaise (v) (gf)
Slow roasted pumpkin, sweet potato salad with capsicum, chickpea and sumac yoghurt (v)(gf)
Roasted red capsicum & orecchiette pasta salad (vg)

2024	\$133 pp
2025	\$138 pp
2026	\$143 pp



COCKTAIL PARTY

COOL

Sushi | prawn | teriyaki chicken | salmon | tofu & vegetable (vg)(v), with soy & wasabi (gf)
Peppered beef crostini, wasabi cream
Roma tomato, onion & basil cornetto, balsamic pearls (vg)
Kingfish ceviche, rice puff, yuzu, tomato, micro coriander (gf)
Roasted prawn, compressed watermelon, za'atar, orange gel (gf)(df)
Potato rosti, Tasmanian smoked salmon, crème fraîche (gf)
Prosciutto wrapped chicken roulade, pepperonata (gf)(df)
Meredith goats curd tartlet, capsicum pearls, baby basil (v) (gf available)

WARM

Pumpkin, sage & lemon arancini, grated pecorino, basil Aioli (v)
Sriracha macaroni cheese bites, pickled cucumber (v)
Lamb, currant and Aleppo pepper polpette, roasted capsicum (gf)(df)
Chilli garlic prawns (gf)(df)
Yakitori chicken skewer with ponzu dressing (gf)(df)
Pork & fennel sausage roll, caramelised onion & tomato relish
Sweet potato croquettes, hummus (vg)(gf)
Pork & water chestnut Shu Mai with soy dipping sauce
Steamed vegetable gyoza with soy dipping sauce (v)(vg)
Essential fried chicken, panko crust & chipotle spiked mayo
Gourmet beef pies, tomato relish
Duck spring rolls with shallot & Nam Jim
Thai vegetable spring roll, coriander, lime & sweet chilli (vg)
Pumpkin & almond samosa, coconut-mint raita (vg)

SUBSTANTIAL

Baked Tasmanian salmon, soba noodles, green beans, cherry tomatoes, Thai dressing (gf)
Prawns, chorizo, Kipfler potato, roasted cherry tomatoes & rocket (gf)
Fish & chips lemon and tartare
Black sesame chicken, wasabi, soy mayo & Asian slaw (gf)
Moroccan duck salad, carrot, ginger, raisin, Ras el hanout dressing (gf)
Slow braised beef, truffled mash, merlot jus (gf)
Roasted pumpkin, sweet potato salad with capsicum, chickpea and sumac yoghurt (v)
Roasted cauliflower, cumin and kale salad, tahini dressing (vg)(gf)
Capunti pasta, forest mushroom, truffle oil & pecorino (v)
Tortellini filled with ricotta & sundried tomato saffron cream (v)

DESSERT

Nutella mousse cones (gf available)
Salted caramel chocolate tartlet, freeze dried mandarin (gf available on request)
Lemon tart, freeze dried berry (gf available)
Flourless chocolate cake, mascarpone (gf)
Coconut panna cotta, chilli roasted pineapple (gf)(vg)
Raspberry frangipane tart

8 canapés 1 substantial	2024	\$169 pp
4 hours	2025	\$174 pp
	2026	\$179 pp
10 canapés 2 substantials	2024	\$190 pp
5 hours	2025	\$195 pp
	2026	\$200 pp



HIGH TEA

3 HOURS

SAVOURY select four

Meredith goats curd tartlet, capsicum pearls, baby basil (v)
(gf available)
Sundried tomato, basil & brie quiche (v)
Potato rosti, Tasmanian smoked salmon, crème fraiche (gf)
Traditional Ivans beef pies with tomato relish
Vegan lentil & chickpea curry pot pie (vg) (gf)
Pork & fennel sausage roll, caramelised onion & tomato relish
Freshly made gourmet sandwiches – assortment includes:
Virginia ham, tasty cheese, mustard mayo & tomato relish
Chicken, celery & tarragon mayonnaise
Free range egg mayonnaise (v)

SWEET select four

Rich chocolate brownie (gf)
Salted caramel chocolate tartlet, freeze dried mandarin (gf
available)
Lemon tart, freeze dried berry (gf available)
Lemonade scones with jam and cream
Petite four slice assortment
Petite friands (v) (gf) (contains nuts)

2024	\$1800 + \$97 pp
2025	\$1850 + \$101 pp
2026	\$1900 + \$105 pp



BEVERAGE PACKAGE

SPARKLING

Yarra Burns Prosecco

WHITE WINE

Petaluma White Label Chardonnay
Petaluma White Label Pinot Gris

ROSÉ WINE

St Hallett Rosé

RED WINE

St. Hallett Faith Shiraz
Katnook Founder's Block Coonawarra Cabernet Sauvignon

BEER

Carlton Dry
Coopers Pale Ale
Somersby Apple Cider

NON ALCOHOLIC

Mineral Water
Soft Drink
Orange Juice
Tea & Coffee

UPGRADES

DINING

grazing stations

toscana grazing

Prosciutto, salami, chorizo

Gippsland double cream brie, Willow Grove blue, Maffra cheddar and Meredith goats cheese

Mt Zero olives, sundried tomatoes, artichokes and caponata

Dried apple and apricots

Melon, strawberries and red grapes

2024 - \$24

Aioli, pesto, remesco and quince paste

2025 - \$26

Lavosh, grissini, ciabatta and water crackers

2026 - \$28

mezze grazing

Pastrami, smoked duck and Greek lamb shoulder

Yarra Valley Persian feta, seared halloumi and feta cubes

Mt Zero olives, artichokes, pickled red onion, baby cucumber, cherry tomatoes, baby beetroot, baby carrot, stuffed bell peppers, dolmades and falafel

Watermelon, dried figs, dates and apricots Baba ganoush, hummus and tzatziki

Pita, lavosh and turkish bread

2024 - \$26

2025 - \$28

2026 - \$30

orchard & field grazing

Watermelon, rock melon and honeydew melon

Strawberry, raspberry and blueberry

Pineapple, mango, banana, grapes, kiwi and orange

Carrot, cucumber, corn, cherry tomato and shaved baby beetroot

Apple, apricots, raisins, dates and figs

2024 - \$28

Cashews, walnuts, pecans, peanuts and pepitas

2025 - \$30

Vegan yoghurt, hummus, guacamole

2026 - \$32

BEVERAGES

spirits

Selection of spirits including Jack Daniel's, Johnnie Walker, Canadian club, Jim Beam, Bacardi rum, Bundaberg rum, Smirnoff vodka and Bombay gin. Available as a package or on bar tab.

cocktails

Offer your guests a welcome cocktail on arrival. Please ask your event coordinator for the cocktail menu.

champagne

G.H. Mumm Brut Champagne

Piper-Heidsieck Brut Champagne



IMAGE CREDITS

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