

Update: April 2024



# European Wedding Package

Say "Yes, I do" with our  
incredible Deals



- ✓ Dance Floor, 22m x 8m
- ✓ Seating Capacity 600
- ✓ Screen size 6.3m x 3m

<https://cathieslane.com.au>

[info@cathieslane.com.au](mailto:info@cathieslane.com.au)

(03) 9088 2013

**INTRODUCTION TO CATHIES LANE RECEPTIONS / THE GRAND RECEPTIONS ON CATHIES**

Cathies Lane Receptions is an Event Venue located just 30 minutes from the CBD and 2 minutes off the Burwood Highway.

Charmingly situated on 4.5 acres in the heart of Knox City, Cathies Lane Receptions is a first-class premier function venue that exceeds all expectations. Cathies Lane Receptions boast one of Melbourne’s largest, pillarless ballrooms which can be reconfigured to suit any style and type of occasion.



Business Functions or Corporate Conference need good parking. We offer your guests private car parking for up to 250 cars.

**FOYER**

With stylish and open-plan foyer, your guests will be welcomed and served with pre-drinks. This location offers a perfect opportunity for registration and entry pictures.



**DISABILITY ACCESS**

Disabled access and facilities are available



## THE BALLROOM

The Grand Ballroom at Cathies Lane Receptions seats up to 600 guests and comprises a spectacular 22m x 8m dance floor with an open plan room your guests have an unobstructed view of the stage and all the action.

This is perfectly suitable for conferences, seminars, exhibitions, or award nights.

Wi-Fi is available to guests throughout the venue. Audio visual, massive LCD screen, Projector, sound equipment, such as PA, wireless microphones, a lectern, whiteboard, and flip charts can be supplied upon request.



## CATERING

Our inspiring menus created and prepared by our award-winning chef will delight your guests. Breakfast, lunch, dinner, morning tea and afternoon tea are all catered from our in-house kitchen. Suggested menus are available, dietary, and cultural needs can be accommodated with ease.

## WE WILL TAKE CARE OF THE WHOLE LOT

- ✓ Welcome drinks
- ✓ Canapes
- ✓ Entrees
- ✓ Mains, and
- ✓ Desserts

**WE SPECIALISE IN BOTH  
SEATED &  
BUFFET SERVICES**



# INCLUSIONS

## VENUE

- ✓ Function for 5 hours
- ✓ Beautiful and spacious bridal room
- ✓ Red Carpet
- ✓ White/Black Damask Linen Tablecloths
- ✓ Tiffany Chairs (chair covers/sash at extra cost)
- ✓ Cloth Napkins
- ✓ In-house center pieces
- ✓ In-house stage decorations
- ✓ Fully Air Conditioned & Heated Function Room
- ✓ Professional Lectern



## SOUND SYSTEM AND AV

- ✓ Sound system: 10x PA Speakers and 2x Subs
- ✓ 2x Wireless Microphones
- ✓ Projector or Big screen for your presentations
- ✓ BYO USB stick or Laptop
- ✓ Elegant plain or ambience Lighting



## FOOD AND BEVERAGES

- ✓ Welcome drinks on arrival
- ✓ Canapes on arrival
- ✓ Three course meal
- ✓ Unlimited soft drinks, and water served to the tables
- ✓ Mixers and ice available upon request
- ✓ Tea and Coffee Station
- ✓ Fully Licensed Premises
- ✓ Cash bar or beverage package available

## STAFF

- ✓ Function Manager for Your Entire Event
- ✓ Well-trained and well-presented wait-staff

## CROCKERY, CUTLERY AND GLASSWARE

- ✓ Assorted plates and cutlery
- ✓ Assorted glassware Chaffing dishes





## CANAPES ROAMING ON ARRIVAL

### WESTERN COLD

- Beet hummus and spiced relish sliders
- Caprese skewers (Bocconcini, cherry tomato and basil skewers)
- Compressed watermelon and feta squares
- Tzatziki on crispy crackers

- Smoked salmon canapés
- Spiced mayonnaise and pulled chicken vol au vent
- Ham melon and rocket leaf skewers

### WESTERN HOT

- Crispy ravioli with smoked tomato jam
- Cheese crispy fried with basil pesto aioli
- Pumpkin arancini with herb aioli

- Spiced crumbed prawns with spicy sriracha mayonnaise
- Smoked chicken and cheese arancini
- Pulled lamb vol au vents

## A TASTE OF OTHER CULTURES

### INDIAN COLD

- Ricotta topped crispy papdi with mint relish
- Puchka with orange water shots
- Achari aloo with cumin yoghurt mousse
- Cucumber and pomegranate cups

- Spicy chilli herb prawns
- Chutney chicken in cucumber cups

### INDIAN HOT

- Chukki matar khasta katori
- Ragra with crispy bread crisp

- Chicken tikka tarts with spicy mint mayo
- Chicken skewers with tangy tamarind sauce
- Talli macchi with mint anari mayo
- Chukka gosht with paratha crisp

### ASIAN HOT AND COLD

- Sweet potato skewers with tamarind chilli sauce
- Water chestnuts with three chili sauce
- Cucumber cups with grilled spiced tofu and siracha sauce

- Sweet chilli garlic prawns
- Honey ginger crispy chicken with onion and sesame
- Spiced Thai curry lamb in tarts



# WELCOME DRINKS OR MOCKTAILS

## SUNRISE MOCKTAIL OR CITRUS SUNRISE

"Zesty citrus meets dazzling hues in our Orange Sunrise Mocktail an invigorating blend to brighten any moment."



## CRANBERRY SPRITZ

"Essence of cranberries in a vibrant, refreshing mocktail that invigorates your taste buds with every sip"



## GRAPE FRUIT PINE QUENCHER

"A vibrant fusion of tangy grapefruit and tropical pineapple, harmoniously blended into a refreshing mocktail bursting with citrus delight"



## MIDNIGHT BERRY DELIGHT

"A tantalizing blend of ripe raspberries and luscious blackberries, perfectly harmonized in a sparkling, refreshing mocktail"



## PEACHY PALOMA

"Savor the sweet essence of sun-ripened peaches in a refreshing, mocktail that embodies the taste of summer in every sip."



## SPARKLING WINES

- ✓ Alcoholic
- ✓ Non-alcoholic

# WELCOME DRINKS OR MOCKTAILS

## IN ADDITION TO ABOVE DRINKS, WE ALSO HAVE THESE POPULAR COCKTAILS

- ✓ Sunrise mocktail
- ✓ Cranberry spritz
- ✓ Passion fizz
- ✓ Peachy delight
- ✓ Berrylicious



## VARIETY OF PLAIN JUICES

- ✓ Apple juice
- ✓ Orange juice
- ✓ Breakfast juice
- ✓ Orange Mango juice
- ✓ etc



## INDIAN DRINKS

- ✓ Mango lassi
- ✓ Kesari lassi
- ✓ Elaichi lassi
- ✓ Strawberry lassi
- ✓ Namkeen Lassi
- ✓ Sweet Lassi
- ✓ Jaljeera
- ✓ Butter milk
- ✓ Indian Masala shikanji
- ✓ Khus ka sherbet
- ✓ Rose and pistachio Milk



*Please note: there may be extra charges if some these mocktails are used as welcome drinks*

*Please speak with your sales Manager for clarification*

# ENTREE

Select two of the following (50/50)

## BBQ BEEF COBLER OR BEEF MEAT BALLS

Sweet potato topping & JackDaniel infused sauce

## CHICKEN AND GARLIC BALLS

With Creamy Homemade Aioli



## CREAMY CHICKEN & MUSHROOM VOL AU VENT

## FETTUCCINE CARBONARA

Cooked with chicken and sauteed Mushroom with cream and garlic flavoured sauce and finished with parmesan sauce



## RISOTTO

Classic Pumpkin or Mushroom Risotto (V & NF)

## ROASTED VEGETABLE TORTELLINI (V)

Roasted tomato & red pepper coulis

## PAN SEARED SCALLOPS

Blood Orange fluid, black caviar with roasted herb crumbs

## LOBSTER TAIL

Lemon, garlic, butter with creamy mayo

## DUCK CARPACCIO

Beetroot cream, mango chili, rosemary with green spinach oil

## PESTO CRUSTED LAMB RACK

Honey Roasted carrot with mint-pea mustard

## CHARSIU PORK

Pickled carrot with cabbage

## VEGETARIAN TORTELLINI (V)

Roasted tomato with red pepper coulis

## CHARRED AUBERGINE FOLDOVER (V)

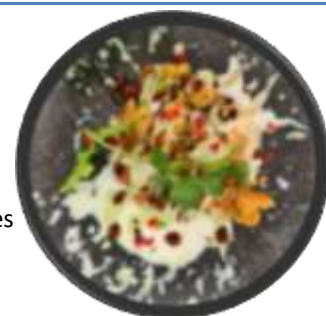
Spinach, tomato, grilled tofu with babaganoush

## SALT & PEPPER SQUID

Lemon mustard mayonnaise

## SAMBOUSAK

Crushed potato filled pastry with three flavoured sauces



## SEAFOOD LINGUINI

With Aglio olio pepperoncino sauce with mix seafood



## SPANISH GARLIC KING PRAWNS

on Avocado Salsa

## STIR FRY THAI LAMB SALAD

with Asian slaw



## TACO

stuffed with black beans with mix peppers and topped with guacamole



## SOUPS

Pumkin & Fetta Soup (V & NF)

Potato & Leek Soup (V & NF)





# MAINS

Select two of the following (50/50)

## BAKED CAULIFLOWER

Served with whipped lemony feta sauce



## BEEF ROULADE

With crispy au gratin potatoes and mustard sauce



## CHICKEN BREAST (NF & GF)

Served with Creamy Dill Sauce



## GRILLED SALMON

Served with Pea Mash and Pickled Salsa on Pearl Couscous Siracha Mayo



## JUICY CONFIT CHICKEN BREAST

Served with Bell Pepper Pomodoro Sauce or Creamy Mushroom Sauce or White Wine & Creamy Paprika or Basil Cream sauce



## MOROCCAN STYLE SHOULDER

With underground seasonal vegetables and smokey marinade

## OVEN COOKED BARRAMUNDI

Served with Mix Pepper Ragu, Caper-Lime and Balsamic Sauce



## PAN SEARED BARRAMUNDI

Served with Freekeh, Olive Tapenade, Slow Roasted Cherry Tomatoes, Salsa Verde

## ROAST PORK ROULADE

Caramelised apple sauce and grilled cauliflower hummus

## PISTACHIO CRUSTED ATLANTIC SALMON

Served with Roasted Cherry Tomato and Pea



## RATATOUILLE

A French Provençal Delicacy Stewed Vegetables with Baked Polenta Chips



## ROAST LAMB LEG

On Herbed Potato Mash and Creamy Pepper Sauce

## ROAST PORK ROULADE

Caramelised apple sauce and grilled cauliflower hummus

## ROAST PORK SHOULDER

with Bacon and Shallots reduction sauce on homemade Cauliflower hummus

## SLOW ROASTED BEEF

with Cauliflower Cheese and 3 Peppercorn sauce



## SOY GLAZED CHICKEN THIGH FILLET (NF & GF)

Served with Pumpkin Puree or Green Pea Puree or Sweet Potato Puree with Chimichurri and Beetroot Sauce

## STUFFED SPAGHETTI SQUASH

Served with mix beans and Italian seasoning

## THE LAMB SHANK REDEMPTION

with Potato & Green Pea Mash and Port Wine Gravy



## CHILDREN'S MENU

Select one of the following

### CHICKEN SCHNITZEL

Potato chips & tomato sauce

### VEGETARIAN SCHNITZEL (V)

Potato chips & tomato sauce

## SIDES

### DUCK FAT POTATOES OR HERB POTATOES

### FRESH GARDEN SALAD

## DESSERT

Select one or two of the following (50/50)

### BISCOFF PUDDING

With butterscotch sauce



### BLUEBERRY CRUMBLE CHEESE CAKE

With blueberry compote

### DAY AND NIGHT CHOCOLATE MOUSSE

Liquor marinated raspberries



### CHOCOLATE MOUSSE

### CHOCOLATE FOUNTAIN

Selection of fruits and sweets dipped in chocolate

### DARK CHOCOLATE BROWNIE

Salted caramel, pistachio praline & chocolate ice cream

### MIXED BERRY CHEESE CAKE

topped with dollop of cream

### MINI PAVLOVAS

Served with fresh Strawberries and Chantilly Cream

### PETIT FOUR

Selection of sweets and fruits



### RASPBERRY WHITE CHOCOLATE MOUSSE

### STICKY DATE PUDDING

Caramel sauce & toffee ice cream



### TANGY CITRUS TART

Served with a dollop of cream and a fruit coulis



### VANILLA PANNA COTTA

Berry compote & cream

## SPECIAL DIETARY REQUIREMENTS

Our chef offers a range of alternatives for all dietary requests, so you can rest assured that all guests with specific dietary requirements

(VEGETARIAN, PESCATARIAN, COELIAC, ETC.) WILL BE CATERED FOR ACCORDINGLY



# TERMS AND CONDITIONS

## BOOKINGS

All bookings are to be confirmed with a minimum deposit of \$3000 (non-refundable)

## CHANGE OF DATE

The full deposit will be transferred to a new date (subject to availability) notice must be given in writing to management

## PAYMENTS

- ✓ Full payment required 14 days prior to event.
- ✓ 7 days prior finalised guest numbers required.
- ✓ Day before function, any balance needs to be paid in full.
- ✓ Any payments made after function will incur a late fee of 10%

## GUARANTEE OF PAYMENTS

The contract signatory is personally liable to pay all money owed in full to The Grand Receptions on Cathies. Where the invoice has been addressed to another person, company or entity, personal liability remains the responsibility of the contract's signatory.

## MENUS & BEVERAGES

- ✓ The Client must complete and return the dietary requirement list within the Finals Pack to the Event Coordinator 14 days prior to the function date.
- ✓ Any increase of guest numbers after the Final Meeting and/or during the function, will incur additional fees. Venue Management reserves the right to cancel the function if the number of guests in attendance exceeds safety limits.
- ✓ Any decrease of guest numbers after the Final Meeting and/or during the function will not be deducted from the final cost or refunded to the Client.
- ✓ Any requests to amend the dietary requirements list after the Final Meeting will only be accepted at the Chef's discretion.
- ✓ Due to unforeseen circumstances (e.g., supplier shortages), Venue Management may not be able to provide the agreed menu or services. Venue Management reserves the right to adapt the menu or beverages in consultation with the Client. Menus are seasonal and may change from current menus. They may be subject to price increases.
- ✓

## FINAL NUMBERS & PRICES

Final guest numbers & table arrangements are required 10 days prior to the event. Guest numbers and prices are based on minimum adult guests. Children's menus will be provided at a discounted rate. All band members/DJ, videographers etc. will be catered for at 50% less than adult price.

## BAR SERVICE & RESPONSIBLE SERVICE OF ALCOHOL

The Grand Receptions on Cathies reserves the right to reduce or refuse service as per the RSA guidelines. Our staff members are instructed not to service any alcoholic beverages to guests under the age of 18 years, or to guests in a state of intoxication. Our policy is to serve our guests in a responsible, friendly, and professional manner. The Grand management reserves the right to exclude or eject any guests from the function or the premises. Drinks service concludes 30 min prior to the conclusion of all events.

## CLIENT AND ASSOCIATE CONDUCT

- ✓ The Client is responsible for the behaviour of their guests, suppliers, and any associated parties.
- ✓ The Client is liable for the cost of any damage to property or items at the Venue by anyone associated with their function. Costs for damages will be deducted from the bond or charged to the Client.
- ✓ The Client must ensure that children present at the function are always supervised by parents or guardians.
- ✓ Venue Management is not responsible for vehicles or valuables left in vehicles during the function.
- ✓ For your guests, yours and Venue's safety Venue management mandates the presence of at least one professional security guard at client's expense.

## CANCELLATION POLICY

- ✓ In the unfortunate event of a cancellation, your deposit will not be refunded. If you cancel within anytime from the date of your function, refund will not be applicable.
- ✓ Notice of cancellation must be in writing.
- ✓ The Grand Receptions on Cathies reserves the right to postpone without notice any function in the event of an emergency or natural disaster.
- ✓ The Grand Receptions on Cathies reserves the rights to reschedule the function to an agreeable date to both parties.

# THANK YOU



We appreciate your consideration for hosting your event at  
The Grand Receptions on Cathies / Cathies Lane Receptions

Our dedicated Event Manager and coordinators look forward to hearing from  
you to discuss your upcoming event! To arrange a meeting with a manager,  
please call the number below.

(03) 9088 2013

[info@cathieslane.com.au](mailto:info@cathieslane.com.au)

<https://cathieslane.com.au>

90 Cathies Lane, Wantirna South VIC 3152