

# Wedding Package

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The Keilor Hotel

Wedding package 2025





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# *Weddings at the Keilor Hotel*

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For memorable & inspiring events look no further.....

Keilor Hotel's Marquee is the perfect location for couples looking for a sophisticated and affordable wedding venue. Our packages are designed to make your wedding an occasion to remember.

Our highly skilled team takes pride in using only the freshest of produce and premium ingredients to produce memorable meals with creative flair and mouth-watering flavours.

Our menu caters for a wide range of tastes and preferences.



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# *Garden Ceremonies*

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Our beautiful gardens and heritage charm make this an ideal venue for a stunning garden wedding ceremony.

With many photo opportunities throughout the venue and a stunning rose garden fountain as a backdrop for your ceremony your wedding can be held in our gardens for \$450.

The convenience of holding your garden ceremony in the same place as your wedding reception is a practical way of many wedding parties and guests to enjoy the ease of transition from wedding ceremony to photos to reception. This saves you time and money but also allows the bride and groom to enjoy the time to socialise, relax and enjoy the time with guests and loved ones.

On the day, for your garden ceremony we will provide a bottle of sparkling, chairs for your guests and a signing table that is gowned and adorned.



# All Inclusive Set Menu

## Wedding Package

Included in the price:

- 4 hour selected beverage package
- Garden/ wedding ceremony
- Table linen and linen napkins
- Canape Hour
- Dinner bread rolls

3 COURSE WEDDING MENU | MINIMUM 60 PERSONS \$160 PER PERSON | CHOICE OF TWO FROM EACH COURSE AND SERVED AS ALTERNATE DROP

### Entree

#### Thai Beef Salad

with mixed leaf lettuce, red chilli bean sprouts

#### Arancini

Italian rice balls filled with pumpkin & feta, lightly panko crumbed & served with garlic aioli

#### Ravioli

spinach & ricotta ravioli served with an orange fennel salad & lime aioli

#### Italian Meatballs

meatballs with a house made sugo topped with mozzarella cheese & served with crusty bread

#### Chicken Salad

chicken tenderloins tossed with pineapple, fresh orange segments, cherry tomatoes, roasted pumpkin & a balsamic dressing

### Main

#### Beef Brisket

12 hours slow cooked beef brisket served with slaw, sweet potato fries, pickles & a smoky, spicy barbecue sauce

#### Lamb Shanks

slow cooked in red wine & a home-made vegetable sauce, served on mashed potato, accompanied with wilted spinach & onion rings

#### Porterhouse 350gms

angus porterhouse cooked to medium, served with creamy mash, roasted vegetables & finished with red wine jus

#### Chicken Saltimbocca

Oven cooked chicken breast wrapped in prosciutto & sage, drizzled with a pan-fried white wine & creamy lemon butter sauce, served with sweet potato fries & roasted vegetables

#### Oven Baked Chicken

oven roasted chicken breast served with fresh herbs sweet potato mash & vegetables with home made style relish gravy

#### Oven Baked Barramundi

oven baked barramundi fillet served with creamy mash, roasted vegetables accompanied with a creamy lemon & garlic butter sauce

#### Pumpkin Gnocchi

creamy pumpkin gnocchi topped with goat's cheese & pine nuts

#### Lamb Ragu Gnocchi

slow cooked lamb ragu with potato gnocchi topped with goats cheese

### Dessert

#### Sticky Date Pudding

served with butterscotch sauce & salted caramel ice-cream

#### Raspberry Cheesecake

raspberry cheesecake served with raspberry coulis & fruit

#### Apple & Rhubarb Crumble

served with vanilla ice-cream

#### Chocolate Brownie

Served with salted caramel ice-cream (contains nuts)

#### Pavlova

Served with whipped cream and seasonal fruit



# *Kids Set Menu*

2 Course \$35pp

INCLUDES KIDS ACTIVITY PACK UPON ARRIVAL & A KIDS SOFT DRINK OR JUICE

## **Mains**

All served with chips & tomato sauce

Crumbed Chicken Schnitzel

Chicken Parmigiana

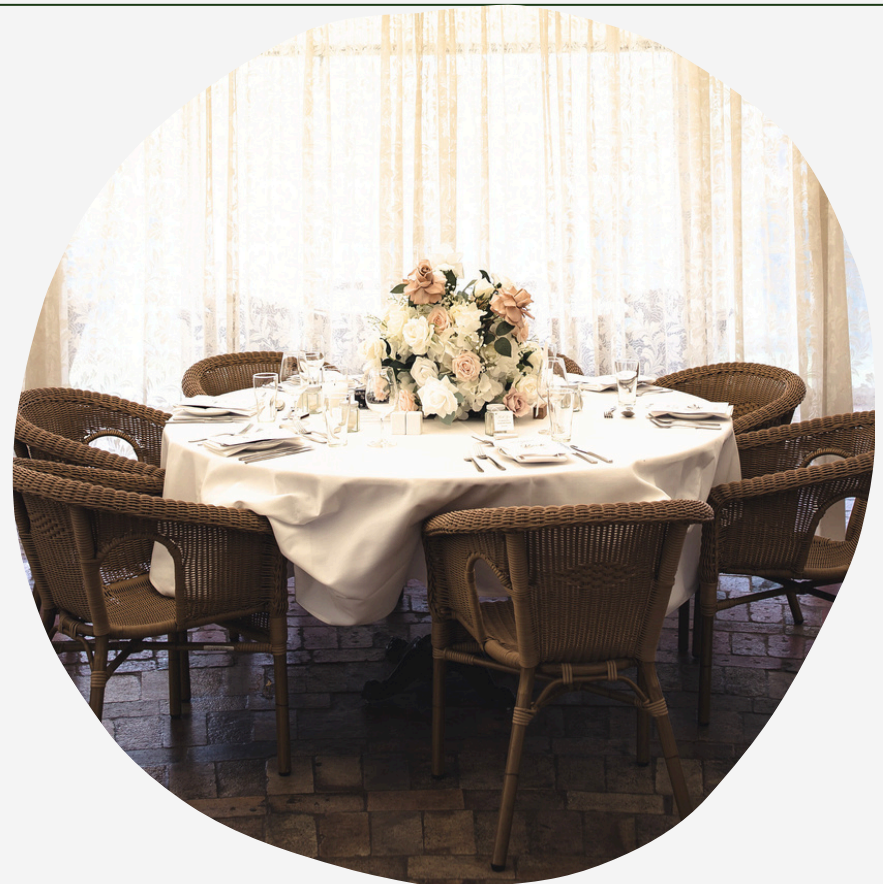
Cheeseburger

Chicken Tenders

## **Desserts**

Vanilla Ice Cream Sundae with Chocolate Sauce

Chocolate Mousse



# All Inclusive Buffet Menu Wedding Package

Included in the price:

- 4 hour selected beverage package
- Garden/ wedding ceremony
- Table linen and linen napkins
- Canape Hour
- Dinner bread rolls

MINIMUM 60 PERSONS \$155 PER PERSON | CHOICE OF 3 SALADS & CHOICE OF 4 MAINS

## SALADS

Potato Salad  
Coleslaw  
Caesar Salad  
Garden Salad  
Pesto Pasta Salad

## MAINS

### Beef Brisket

12 hours slow cooked beef brisket served in a smoky, spicy barbecue sauce

### Roast Pork

accompanied with roasted vegetables, gravy & apple sauce

### Roast Lamb

accompanied with roasted vegetables, gravy & mint sauce

### Butter Chicken Curry

chargrilled chicken thighs served in a creamy butter curry sauce, accompanied with rice & roti bread

### Beef Lasagna or Vegetarian Lasagna

house-made beef or vegetarian lasagna

### Honey Soy Chicken Drumsticks

chicken drumsticks marinated in a honey soy glaze, sprinkled with toasted sesame seeds

### Market Fish of the Day

oven baked fish of the day served with fresh lemon wedges

### Oven Baked Barramundi

served with a white wine & garlic cream sauce

### Oven Baked Salmon

served with a lemon butter sauce

### Lamb Shank

braised lamb shank served with onion rings and mash



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# *All Inclusive Canapé Menu*

## *Wedding Package*

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Included in the price:

- 4 hour selected beverage package
- Garden/ wedding ceremony
- Table linen
- Grazing Table Hour

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MINIMUM 60 PERSONS \$145 PER PERSON | 2 HOUR DURATION- CHOOSE FROM A SELECTION OF: 2 COLD ITEMS & 6 HOT ITEMS

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### **COLD ITEMS**

Goat cheese and beetroot tartlets

Smoked salmon tarts with chives and cream cheese

Mini quiches- selection of fillings to choose from:

\*Goats cheese and caramelised onion

\*mushroom and spinach

\*Fetta and pumpkin

Mini bruschetta

Ricotta, avocado & cherry tomato crostini served with  
fresh basil

### **HOT ITEMS**

Salt and pepper calamari, served with tartare sauce

Arancini filled with pumpkin and parmesan cheese, served with aioli

House made beef meat balls, served with spicy barbeque sauce

Ravioli, served with pesto or house made Napoli sauce

House made spinach and ricotta rolls, served with chipotle mayo

Assortment of gourmet pizza

Gourmet pies and house made sausage rolls, served with dipping sauce

Mini cheeseburger and/ or vegan burgers

Gourmet sliders: shredded pork, beef or chicken with coleslaw and relish  
fish and chips, served in cones

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# Beverage Package

\$60 per person  
4 hour duration

Add an additional hour  
for \$20 per person

IF YOU WISH TO PROVIDE YOUR GUESTS WITH SPIRITS WE CHARGE BISTRO PRICES ON CONSUMPTION

OUR BEVERAGE PACKAGE INCLUDES;

## TAP BEER

Great Northern Crisp (mid)  
Carlton Draught  
Carlton Dry

## SELECTION OF AUSTRALIAN HOUSE WINES

Sparkling  
Sauvignon Blanc  
Chardonnay  
Shiraz  
Cabernet Sauvignon

## NON- ALCOHOLIC

Selection of soft drinks & juices





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# Grazing Table

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\$690 | An impressive addition to the catering for your event | Feeds between 25 and 30 people

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Assorted house- made dips  
Assorted bread rolls, bread sticks and water crackers  
Platters of cold meats, including a selection of prosciutto,  
hot salami, Virginian ham & Italian sausage  
Assortment of cheese, Typically including 4 varieties such  
as blue, a triple cream brie, a semi-soft and cheddar  
Assorted marinated olives, vegetables and pickles  
A selection of fresh seasonal fruit and vegetables ;  
Dried fruit and nuts



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# Function Booking Terms and Conditions

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## **Cocktail Service**

- Cocktail platters are available at different cost levels
- Cocktail selection must be booked at least 10 days before the function
- Cocktail Menu available on application. Generally, the food is served from 6.00pm until 9.30pm
- If linen is required this is charged at \$10 per table cloth (this cost is included in set menu functions)

## **Seated Functions**

- We can cater for up to 200 people comfortably for sit-down dinners
- We have round tables that seat a maximum of 8 people per table
- If linen is required this is charged at \$10 per table cloth (this cost is included in set menu functions)
- If staff are required to set up decorations; this will be charged at \$50 per hour
- If staff are required to move a table on the day of a function, this is charged at \$40 per table
- All set menu meals are alternate service or single dish options
- Food selection, final numbers & floor plans must be confirmed 10 days before your function

## **Running a Beverage Tab**

- You are able to run a beverage tab. The most popular is the range of beers on tap, house wines, sparkling wine, juice, and soft drinks
- At any time during the function, you can add products
- Tea and coffee station can be set up with prior notice given and are charged at \$2.50 per cup used
- At any time you may acquire your tab's balance, it will be provided by asking the Manager on duty
- An itemised tax receipt is available at the end of the night if required

## **Entertainment**

- We can provide a speaker (with an optional microphone) for your event which can connect to a device such as a phone via Bluetooth to play music
- When booking a DJ or a band for your event, please be aware that, as we are a residentially zoned venue, music volume must be kept at a reasonable volume. Management reserve the right to enforce a reduction in volume should the music be unreasonably high
- Assistance can be provided in booking entertainment from companies we have used previously

## **Can I bring my own food?**

- All functions held at the Keilor Hotel must be catered for by the Hotel
- No outside food may be brought in, this also extends to alcohol
- The exception to this rule is a celebration cake where charges apply
- If bringing in a cake the cake must be purchased via a licensed kitchen due to Government regulations and food safety
- ‘Cakeage’ charges; (includes cutlery, side plates, and napkins)
  - \$2.50/p slice of platter cakeage
  - \$4.50/p for plated cake by staff including cream and coulis

## **Hours of Operation**

- The Marquee & Vinery function rooms are available from 11am until Midnight
- Bar service & entertainment closes 30 minutes before end of the function
- Taste Room function space is available from 11am until 10pm

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# Function Booking terms and conditions

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## **Decorations**

- Provided the room is not in use, you may decorate or setup prior to the function. However anything that may be detrimental to the property is strictly forbidden, please consult with the function manager prior to this.
- We also do not allow confetti or table sprinkles due to clean up issues. Additional cleaning fees may be charged if the function has created cleaning requirements above and beyond normal cleaning.

## **Security**

- For the safety and security of our patrons, all functions booked will be subject to additional hiring of security with costs passed on. As a general rule, 1 security guard from 70 to 100 persons and 2 security guards for 100 to 170 persons. The Keilor Hotel reserves the right to assess each function as to the number of security needed. Security guards are charged at \$350 each for 5 hours, if additional time is required charges will apply.
- Management reserves the right to shut down your function should there be a breach of the terms and conditions of your function.

## **Confirmed Bookings / Deposit / Paid/ Cancellation**

- A deposit of \$200 is required to confirm the booking. Your booking is not confirmed until we receive the deposit.
- Cancellation Notice: 1 month or less no refund, 1-2 months 25%, 2 or more 50% refund.
- The balance of your function is to be finalised 10 days prior to your function and confirmed numbers are also required at the same time.

## **Minimum Spend**

- If booking the Marquee the minimum spend is \$1,500 (Mon - Thurs), \$4500 (Fridays), \$5,000 (Saturdays & Sundays)
- This can be broken up between food, beverage and incidentals i.e. spending \$2000 on food and beverage tab for \$2500
- If booking the Vinery the minimum spend is \$1,500 (Mon - Thurs), \$4000 (Fridays), \$4,500 (Saturdays & Sundays)  
(\$1000 of minimum spend is to be included on bar - Marquee/Vinery)
- Requesting of booking both Vinery and Marquee requires a \$8000 minimum spend.
- Minimum spend in the Taste Room is \$1,500 (Mon - Fri) and \$2000 (Sat & Sun)
- All functions are based on a 5 hour duration extended time will be charged at \$140 per hour.

## **Pre-Nuptials**

- We have a superb garden area for wedding ceremonies which you are more than welcome to come down and see. We charge \$450 for this usage unless included in your selected function package Conditions and minimum spend apply. See our Wedding Function Package for further details on catering for your wedding.

## **Floor Plans and Table Layouts**

- Floor plans and table layouts must be approved prior to the day of the function and management reserve the right to refuse certain table layouts should they be impractical and/or cause a safety concern. i.e block exits or walkways
- Due to health and safety tables must not be moved on the day - if tables are required to be moved on the day, this is charged at \$40 per table