

Wedding Package

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The Keilor Hotel

Wedding Package 2026



Weddings at the Keilor Hotel

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.



Garden Ceremonies

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



All Inclusive Canapé Menu

Wedding Package

Included in the price:

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

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

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

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



Grazing Table

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

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



Function Booking Terms and Conditions

1. Cocktail Service

Cocktail platters are offered at a range of price levels, and all selections must be booked at least ten days before the function date. A full Cocktail Menu is available upon request, and food service generally operates from 6:00pm to 9:30pm.

Linen can be provided if required and is charged at \$10 per tablecloth, except for set-menu functions where it is included.

2. Seated Functions

The venue can accommodate up to 200 guests for sit-down events, with round tables seating a maximum of eight guests. Linen requirements are charged at \$10 per tablecloth unless included in a set-menu package. Staff assistance with decoration setup is available at \$50 per hour, while assistance in moving tables on the day of the event is charged at \$40 per table. All set-menu meals are served as alternate service or single-dish options. Final food selections, guest numbers, and floor plans must be confirmed ten days before the event.

3. Beverage Tabs

A beverage tab may be arranged and typically includes tap beer, house wines, sparkling wine, juice, and soft drinks. Additional products may be added to the tab at any time during the function. A tea and coffee station can be provided with prior notice and is charged at \$2.50 per cup consumed. The tab balance may be requested from the Manager at any time, and an itemised tax receipt can be issued at the conclusion of the event.

4. Entertainment

A speaker system with optional microphone can be provided, with Bluetooth connectivity for personal devices. As the venue is located in a residential zone, music volume must remain at a reasonable level, and management may reduce the volume if it becomes excessive. Assistance with booking entertainment is available through preferred suppliers upon request.

5. External Food & Beverage

All events must be fully catered by the venue, and no external food or beverage—including alcohol—may be brought onsite. A celebratory cake may be brought in provided it is produced by a licensed kitchen in accordance with Government food safety regulations. Cakeage fees apply at \$2.50 per person for platter service, or \$4.50 per person for plated service, both options including cutlery, plates, napkins, staff preparation, and cleanup.

6. Hours of Operation

The Marquee and Vinery operate from 11:00am to midnight, with bar service and entertainment concluding 30 minutes before the end of the event. The Taste Room operates from 11:00am to 10:00pm. Standard function duration is five hours, and any additional time must be approved by the Venue Manager and will be charged at \$140 per hour.

Function Booking Terms and Conditions

7. Decorations

Early access for decorating may be permitted if the room is not in use, but this must be arranged with the Function Manager. Decorations must not cause any damage to the venue, and items such as confetti, glitter, and table sprinkles are not allowed due to cleaning issues. Additional cleaning fees may apply if the event creates mess beyond normal expectations.

8. Security

All functions require the hiring of security personnel for the safety of patrons. As a general guideline, one guard is required for groups of 60 to 100 guests, and two guards for 100 to 150 guests, although the venue may adjust this requirement based on the function type. Security is charged at \$350 per guard for a five-hour period, with extra charges for additional hours. Management reserves the right to shut down any function that breaches these terms.

9. Bookings, Deposits, Payments & Cancellations

A deposit is required to confirm your booking, set at \$500 for the Marquee and Vinery or \$200 for the Taste Room. The booking is not confirmed until the deposit has been received. Cancellations made within one month of the event are non-refundable; cancellations made one to two months prior receive a 25% refund; and cancellations made more than two months prior receive a 50% refund. Final payment and confirmed guest numbers must be provided ten days before the function.

10. Minimum Spend Requirements

Minimum spend applies to all function spaces. The Marquee requires \$3,000 from Monday to Thursday, \$5,000 on Fridays, and \$8,000 on Saturdays and Sundays. The Vinery requires \$2,000 from Monday to Thursday, \$4,000 on Fridays, and \$4,500 on weekends. For both the Marquee and the Vinery, \$1,000 of the minimum spend must be allocated to the bar. The Taste Room requires a minimum spend of \$1,500 on weekdays and \$2,000 on weekends. Booking both the Marquee and Vinery may result in an increased minimum spend at the discretion of the Venue Manager. All functions run for five hours, and additional time may be approved at a rate of \$140 per hour.

11. Pre-Nuptials

The venue offers a garden area suitable for wedding ceremonies at a fee of \$450 unless this is included in your wedding package. Conditions and minimum spend requirements apply, and further information is available in the Wedding Function Package.

12. Floor Plans & Table Layouts

Floor plans and table layouts must be submitted for approval prior to the event date. Management may refuse any layout that is impractical or unsafe, including arrangements that block exits or walkways. Tables must not be moved on the day of the event; if table movement is required, a fee of \$40 per table will apply.