



# PLAZA TAVERN

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## WEDDING PACKAGE

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Cnr Heaths Rd & Derrimut Rd Hoppers Crossing, VIC, 3026  
P. 03 9749 6000 | 0400 316 377 | E. werribeplazahotelfunctions@alhgroup.com.au

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# Function Spaces

## THE MANHATTAN BALLROOM

With its elegant décor, elevated ceilings and long cocktail bar, you'll soon discover this jewel is unmatched in the area. Perfect for formal dining events, weddings and corporate entertainment, just to name a few.

Seated: Max 300 guests

Cocktail: Max 350 guests



## THE VERVE LOUNGE

A relaxing intimate setting with a sleek modern feel, perfect for a classy cocktail-style event. Floor to ceiling windows enclose your own private balcony keeping your guests connected throughout your celebration.

Seated: Max 50 guests

Cocktail: Max 80 guests



## THE AVENUE

This sizable room boasts an incredible outdoor terrace with its own bar which, combined, can host up to 600 guests cocktail style.



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# Canape Packages

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**\$29 /6 options**  
**\$39 /8 options**  
**\$49 /10 options**  
**\$59 /12 options**

**Half hot half cold**



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## HOT

Cheeseburger Spring roll, pickles, burger Sauce  
Mushroom Arancini, truffle mayo, grana  
Mini beef pie, house ketchup  
Corn fritter, capsicum relish, goats cheese (V)  
Chicken skewer, peri peri, chipotle mayo (GF)  
Baked Half shell mussel, herb and garlic butter (GF)  
Mini Pizza, tomato, basil, fior di latte  
Falafel, spiced yoghurt, mint (VG) (GF)  
Mini loaded baked potato, cheddar, bacon, sour cream (VO)  
Crispy Halloumi, apricot, honey (GF)  
Churros w. hot chocolate Sauce

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## SUBSTANTIAL - \$8 per piece

**Minimum 20 pieces per item**

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Fish and Chips, crumbed whiting, tartare, lemon  
Mini Burger, Beef Pattie, pickles, onion, cheddar, burger sauce  
Roasted pumpkin and grain salad, haloumi, mint, pomegranate  
Saffron braised rice, chorizo, prawn, squid, mussels  
Shredded lamb shoulder, pita, onion, garlic, mint, yoghurt  
Chicken Karaage, ginger lime mayo, fries

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## COLD

Tartlet- green pea, basil and stracciatella tartlet (V) (GF)  
Sushi - assorted sushi, pickled ginger, soy (V) VGO  
Blini- Blini with roasted beef, chives, horseradish  
Oyster- natural oyster with shallot dressing  
Bruschetta roasted red capiscum, feta and hazelnut (VG)  
Cured salmon, capers, creme fraiche, cucumber (GF)  
Pork and Pistachio Terrine, caramelised onion  
Beef tartare, pickles, mustard, vol au vent  
Prawn cocktail, avocado, prawn cracker (GF)  
Caprese Skewers, bocconcini, cherry tomato, basil, evoo (V) (GF)  
Cream filled eclairs

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## GRAZING STATIONS

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**Savoury | Small \$750 | Large \$1,500**

A selection of local and international cheese, cured meats, terrine, marinated and pickled vegetables, fresh and dried fruit, dips, chutney, lavosh, grisini, crackers, sourdough

**Seafood | Small \$1,000 | Large \$2,000**

Half Shell Mussels, Natural Oysters, Chilled Prawns, Cold Smoked Salmon, Seared Tuna, Cocktail sauce, Mignonette, Tartare, Citrus, Ginger, Soy

**Sweet | Small \$600 | Large \$1,200**

Mini Donuts, Coconut Panna cotta, Berry tartlets, Chocolate Fountain, Marshmallow skewers, Fruit skewers, Churros, cheesecake

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# Pub Classic Set Menu

**2 COURSE - \$49 PER PERSON | 3 COURSE \$59 PER PERSON**

## Sharing Entrees

Salt and pepper squid, garlic mayo, lemon  
Mushroom arancini, truffle mayo, grana padano  
Karaage chicken, honey buttered hot sauce, celery, ranch  
Dips or garlic Bread

## Alternate Drop Main

250g Rump (served medium), house salad, chips, red wine jus  
Battered fish and chips, tartare, lemon, house salad  
Chicken parmigiana, ham, sugo, mozzarella, house salad, chips  
Braised beef pie, crushed peas, potato mash, red wine jus

## Alternate Drop Dessert

Sticky date pudding, butterscotch sauce, salted caramel ice cream  
Baked cheesecake, spiced apricots, vanilla cream  
Warm chocolate brownie, belgian chocolate sauce, mascarpone  
Vanilla panna cotta, braised berries, raspberry sorbet

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# Pub Favourites Set Menu

**2 COURSE - \$59 PER PERSON | 3 COURSE \$69 PER PERSON**

## Sharing Entrees

Salt and pepper squid, garlic mayo, lemon  
Mushroom arancini, truffle mayo, grana padano  
Karaage chicken, honey buttered hot sauce, celery, ranch  
Dips or garlic Bread

## Alternate Drop Main

Porterhouse, potato rosti, green beans, red wine jus (upgrade to eye fillet \$10pp)  
Pan roasted barramundi, crushed potatoes, fraiche, green peas (upgrade to salmon \$5pp)  
Chicken kiev, confit garlic mash, zesty slaw, gravy  
Pork belly, cauliflower cream, broccolini, apple

## For the Table

House salad and chips  
Green beans, bearnaise, almonds and crispy potatoes, garlic, rosemary (Upgrade \$5pp)

## Alternate Drop Dessert

Sticky date pudding, butterscotch sauce, salted caramel ice cream  
Baked cheesecake, spiced apricots, vanilla cream  
Warm chocolate brownie, belgian chocolate sauce, mascarpone  
Vanilla panna cotta, braised berries, raspberry sorbet

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# Buffet Menu

**\$49 PER PERSON**

## Choose 2

Whole barramundi fillets, lemon, dill, olive oil (upgrade to Salmon +\$2pp)  
Roasted beef Striploin, slow cooked garlic, rosemary (upgrade to Eye Fillet +5pp)  
Slow cooked Lamb rump, thyme, shallot, pink salt (upgrade to Backstraps +5pp)  
Crispy pork Belly, sage & onion  
Grilled chicken thigh, parsley, capers, olives

## Choose 2

Roasted pumpkin, yoghurt, cranberry, pistachios  
Crispy potatoes, sea salt, rosemary  
Honey glazed carrots, crispy garlic  
Green beans, almonds, feta  
Roasted broccoli, parmesan, breadcrumbs

## Choose 2

Cos, caesar dressing, croutons, parmesan, soft boiled eggs  
Tomato, cucumber, olive, feta, red onion, olive oil  
Potato, chive, mustard, mayo, bacon  
Mixed leaves, lemon dressing  
Cabbage, carrot, beetroot slaw, zesty lime dressing

## Choose 2

Chocolate mousse, vanilla mascarpone, hazelnuts  
Vanilla panna cotta, braised berries, biscotti  
Cheesecake, spiced apricot, whipped cream  
Pavlova, mango, passionfruit, custard  
Chocolate brownie, salted caramel



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# Additional Extras

1 hour of canapes on arrival (6 options) - \$29 per head

Oysters natural - \$3 each

Antipasto and cheese station on arrival - \$30 per head

Duo of dips with bread (serves 10 guests) - \$30 per serve

Occasion cake cut and served on large platters - \$50

Centrepieces - \$10 for small & \$15 for tall per table

Digital photo booth - \$400

Mesh wall - \$80

Decorations - BYO however prior approval from the Event Manager is required

