LANCEMORE MANSION HOTEL WERRIBEE PARK

EVENTS PACKAGES

CELEBRATE WITH US

Lancemore Mansion Hotel have a continued focus on delivering bespoke offerings to each and every guest.

There are a variety of options available ensuring that your special event is curated to your needs.

Whether it be a three-course seated dinner, a shared feast or cocktail event, our Chefs carefully design our menus to suit the most discerning of tastes.

Lancemore Mansion Hotel offers a variety of spaces to celebrate from intimate affairs of 20 of your closest friends to 300 friends and family for the most unforgettable event.

Lancemore Mansion Hotel provides the opportunity to create the perfect event across a variety of spaces.

We pride ourselves on our professionalism and our ability to meet all of your event needs.

Let's start creating memories to last a lifetime. Contact our team.

Phone: (03) 9731 4272

Email: weddings@lancemore.com.au



EXPLORE OUR SPACES

Pavilion

The Pavilion provides 180-degree views onto the Chirnside Polo Field, with immediate access to outdoors this venue allows for both indoor and outdoor entertaining.



Minimum Spend of \$7,000 applies

The Ballroom

A spacious 146 square metre space offering a glimpse of the Parterre, The Ballroom suits larger celebrations of any style.



Minimum Spend of \$4,000 applies

Theatre

The Theatre, constructed in the 1830's provides elegance and a touch of history for your next event, with floor to ceiling French doors opening into the grounds of Werribee Park and a stage for your entertainment.



Minimum Spend of \$7,000 applies

Hotel Verandah

The Hotel Verandah is located on level 2 of Lancemore Mansion Hotel, this unique location looks over the historic bluestone laundry, perfect for all year round events.



Minimum Spend of \$3,500 applies

Historic Mansion: Salon + Balcony

The Chirnside Mansion built in the 1870's, is today the Werribee Park Mansion Museum. Outside of general public hours (10am – 5.00pm), guests of Lancemore Mansion Hotel can reserve the Mansion for private functions and events, allowing access into the main building and the breathtaking balcony providing uninterrupted views of Werribee Park's famous formal gardens.



Minimum Spend of \$10,000 applies. Permit fees apply. *Subject to approval via Parks Victoria

Mannix & Brennan

Located on level 2 of Lancemore Mansion Hotel, our Mannix and Brennan rooms provide an intimate and light filled dining experience. With proximity to the Hotel Balcony and Snooker Room to enjoy pre and post event.



EVENT INCLUSIONS

GENERAL

Crockery, cutlery and glassware
Tables and chairs
Selection of white or black linen and napery
4-hour event duration, with venue access two hours prior to event and one hour post event
Individually printed menus
Table numbers
Standard audio-visual equipment
Event coordinator & dedicated event supervisor

PREFFERED SUPPLIERS

Lancemore Mansion Hotel work along side a group of preferred suppliers to compliment your event, this includes, stylists, entertainers, florists and cake designers, our coordination team are here to assist partnering you with our suppliers, alternatively you are welcome to source your own.



MENU'S

FOOD & BEVERAGE OFFERINGS



ALTERNATE PLATED MENU

2 Course Menu, \$95 Per Person | 3 Course Menu, \$120 Per Person

Entree

Spinach & Ricotta Agnolotto | Potato & Leek Veloute | Shaved Grana Padano | Truffle Oil

Crispy Pork Belly | Pickled Apple Salad | Maple Glaze

King Prawn Salad | Avocado Salsa | Lemon Dijon Vinaigrette

Grilled Halloumi Caprese Salad | Toasted Baguette | Basil | Balsamic Glaze

Thai Smoked Chicken Salad | Thai Basil | Mint | Coriander | Red Onion | Red Chili | Mango | Roasted Peanuts | Lemongrass Dressing

Main

Miso Portobello Mushroom | Portabella Mushroom | Creamy Sweet Potato Mash | Silver beet | Miso Gravy

Parwan Prime Flat Iron Medallion | Creamy Mash Potato | Brussels Sprout | Red Wine Jus

12-Hour Slow Cook Lamb Shoulder | Smoked Eggplant Puree | White Bean Caponata

Goulburn Valley Grain Fed Pan Seared Pork Cutlet | Crushed Potato | Green Peas | Caramelize Red Cabbage | Apple Cider Glaze Sauce

Free Range Chicken Supreme | Chicken Breast Wing Bone Filled with Persian Cheese | Spinach | Olives | Sun Dried Tomato |

Pumpkin Puree | Caramelize Baby Onion | Chicken Sage Jus

Pan Seared Infiniti Barramundi | Pome Anna | Mango & Black Bean Salsa

Dessert

Neapolitan Cheesecake | Waffle Crumble | Meringue

Strawberry Dulce De Leche Mousse | Strawberry Crumble | Chocolate Garnish

Sticky Date Pudding | Butterscotch Sauce | Mascarpone

Classic Crème Brulee | Sable Crumble | Fresh Berries

Chocolate Sorbet Dome | Macerated Strawberry

^{*}This menu is a sample only and may be subject to change.

SHARED DINING

\$130 Per Person

Entree

Homemade Dips & Bread | Grilled Vegetables | Marinated Olives | Hummus | Tzatziki Black Truffe Arancini | Grana Padano | Mushroom | Vegan Mayo Braised Chicken & Basil Empanada | Roasted Red Capsicum | Witlof | Soft Herbs

Main (select two)

Moroccan Spiced Lamb Shoulder | 12hrs Slow Cooked Lamb Shoulder | Miso Glazed Roasted Baby Carrots | Parsnip Puree | Lamb Jus

Mediterranean Chicken Supreme | Feta Stuffed Chicken Breast | Roasted Pepper | Pumpkin Puree | Grilled Spring Onion | Shallots | Chicken & Sage Jus

Werribee South Infinity Barramundi | Crispy Skin Barramundi | Local Farm Produced Petit Vegetables | Chardonnay Saffron Sauce

Sides

Roasted Potato | Garlic Rosemary

Garden Salad | Mix Leaves | Tomato | Cucumber | Red Onion | Radish | Pomegranate & Lemon Dressing

Dessert

Assorted Petits Gâteaux

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COCKTAIL STYLE MENU

\$120 Per Person

PACKAGE INCLUSIONS:

- 6 Starters (mix of hot and cold items)
- 4 Substantial Items
- 3 Desserts

SAMPLE MENU:

Starters

Crispy Skin Western Plains Pork Belly, Soy Lime Caramel, Peanuts, Shiso (gf)

Tempura Zucchini Flower Filled with Scallop, Chives

Green Pea, Fresh Mint, Buffalo Mozzarella Arancini (gf)

Sesame Cured, House Smoked Salmon Bilini, Creme Fraiche, Dill

Ranger's Valley Cross Wagyu Tartare with Shallot and Cornichon

Vietnamese Style Rice Paper Roll (gf, vgn)

Substantial Items

Free Range Chicken Skewers with Peri Peri Sauce (gf)

Szechuan Spiced Crispy Calamari, Garlic Mayo and Fresh Lime (gf)

Free Range Fried Chicken, Jicama, Japanese Mayo in a Steamed Bao

Cheeseburger Royal, Black Angus Beef, Cheddar Cheese, Pickles

Desserts

Meyer Lemon Curd Meringue Tartlet

Salted Caramel, Milk Chocolate and Ganache Tartlets

Our Pistachio and Raspberry Macaroons

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CASUAL CELEBRATIONS

\$85 Per Person

Fancy something a little more casual? We believe every milestone should be celebrated. Our Casual Celebrations Package has been created for all mini victories and accomplishments - think, birthdays, hens & bucks parties, baby showers, and family reunions.

PACKAGE INCLUSIONS:

Cheese & Antipasto Platters

- A selection of meat & cheeses
- Bread
- Grilled vegetables
- Muscatel
- Crackers
- Quince paste & dips

Selection of Hot Food Items

- Black Truffle Arancini
- Mac and Cheese Croquettes
- Slow Cooked BBQ Beef Brisket Sliders
- Braised Chicken & Basil Empanadas
- Shallow Fried Calamari, Whitebait, Lemon, Salad, and Tartare

Complimentary Cake Cutting (Platters)

SWEET ADDITIONS:

- +\$15 Per Person for 3 Dessert Items
- Meyer Lemon Curd Meringue Tartlet
- Salted Caramel, Milk Chocolate and Ganache Tartlets
- Our Pistachio and Raspberry Macaroons
- Espresso and White Chocolate Cheesecake, Dark Chocolate Soil, Spices Pear Syrup



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HIGH TEA

\$99 Per Person

PACKAGE INCLUSIONS:

- Joseph's Restaurant High Tea
- Free Flowing Prosecco
- Selection of Tea

Sweet Items

Assorted Macarons

Dark Chocolate Gateaux

Honey Pecan Tarts

Flourless Orange Cake

Freshly Baked Scones served with Yarra Valley Three Berry Jam & Vanilla Chantilly Cream

Hot Savouries

Roasted Vegetable Quiche

Pumpkin Arancini

Spanish Wagyu Beef Sausage Roll

Mexican Chicken Empanada

Finger Sandwiches

Hazeldenes Chicken Breast with Capsicum, Celery, Lemon Mayonnaise on Light Rye Confit Tasmanian Salmon with Cucumber, Dill, Crème Fraiche on Country White Local Free Range Poached Eggs with Chives, Iceberg Lettuce on Multigrain

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BEVERAGES

\$55 Per Person - 4 hour duration

MANSION BEVERAGE PACKAGE:

Counterpoint Sparkling Brut Counterpoint Semillon Sauvignon Blanc Counterpoint Pinot Grigio Counterpoint Chardonnay

Counterpoint Rose

Counterpoint Shiraz

Counterpoint Cabernet Merlot

Furphy

Peroni

Peroni Leggera

Soft Drinks, Juice & Mineral Water

Package includes 4 wine options, 2 beers, and non-alcoholic beverages.

Spirits and Cocktails are available on request, and charged on a consumption basis. Wine upgrade's and additions available upon request.





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