



BEAU MONDE

BOUTIQUE WEDDINGS

Welcome To
Our Beautiful World

Ceremonies, Receptions, Bridal Suite
& Guest Accommodation



*We are honoured to have you share your special day with us and
we trust you will have an unforgettable experience!*

A charming boutique hotel, brilliantly situated in the heart of Melbourne's Eastern Suburbs, the Beau Monde is the ideal venue for your special day.

Our grand entrance sets the scene for a truly memorable day. The enchantment continues through to our stunning Ballroom adorned with crystal chandeliers and gilded mirrors.

Ceremony

Beau Monde offers 2 beautiful venues for your wedding ceremony. You can choose our beautiful Skylight room or for a more intimate affair the Atrium room with its view into the elegant courtyards.

A private room is provided for the Bridal party to prepare and refresh through out the day.



Reception

The Ballroom is available for celebrations seating up to 180 guests.

The Atrium room will seat up to 60 guests.

The Skylight room and Restaurant can accommodate up to 50 guests.

Cocktail and High Tea receptions are also available.

Accommodation

The Beau Monde features 35 guest rooms, a wonderful way to accommodate your guests.

Our spacious Bridal Suite is offered with our compliments* when you book one of our wedding packages.

*Minimum numbers apply.

Features

Ceremony, reception and accommodation

Bar area for pre-dinner drinks

Private bridal suite

Pillar-less function room

Elevated garden terrace and fountain rose garden, the perfect settings for photographs

Sweeping stair case with marble fireplace

Complimentary parking on site



Beau Monde International 934 -938 Doncaster Road Doncaster East VIC 3109
T 03 9841 9744 E weddings@beaumonde.com.au



Wedding Package

INCLUSIONS

- Minimum 5 hour function duration
- Pre-dinner drinks served with hot and cold canapés
- Entree (2 menu selections)
- Main Course (2 menu selections)
- Dessert (2 menu selections)
- Finish with freshly brewed coffee and tea
- The wedding cake cut and served on a platter to guest tables (cake not included)
- Minimum Five hour beverage package included beer, Moscato, standard red, white & sparkling wine
- Personalised menu per table
- Centrepieces for all tables
- Cake table with silver cake knife
- Lectern and microphone
- Dance floor
- White or Gold underlay's, linen and napery
- Black or white chair covers
- Gold, Silver or Navy Blue chair sash
- Complimentary menu tasting for the Bride and Groom*
- Private bridal room provided for the bridal party to refresh prior to presentation to guests.
- Overnight accommodation in our Bridal Suite*
- Special accommodation rates for your guests
- Complimentary undercover parking

Our wedding package can be tailored to suit your individual requirements. Our dedicated Wedding Coordinator can guide you and allow your imagination to take the lead. Our Executive Chef can assist you in creating a menu that reflects your personality and taste.

*minimum numbers apply

Entrée

Asian Duck Fillet

slow oven roasted duck fillet with honey cherry tomato kale, cucumber, red capsicum in a honey citron tea & pomegranate molasses

Greek Lamb (GF)

tomato, Spanish onion, cucumber & feta salad

Satay Chicken Skewers

homemade marinated chicken served with pineapple, cucumber Spanish onion, bean shoots & red capsicum salad
with homemade creamy peanut sauce

Salt & Pepper Calamari

rested on roquette, spring onions, fresh chilly & served with lemon & aioli

Pumpkin & Sweet Potato Ravioli (V)

creamy pesto & fresh shaved parmesan

Roast Pumpkin Salad (GF & V)

honey cherry tomatoes, baby spinach, pine nuts, feta, cucumber
Spanish onion, red capsicum drizzled with Balsamic glaze

Thai Beef Salad

fresh Thai crisp lettuce & cucumber salad topped with seared marinated beef

Crispy Fish Balls

fish fillets, creamy mash potato, fresh herbs served with
crunchy salad & lime mayonnaise

Premium Entrée

House Special Pork Belly (\$3.00 pp surcharge)

infused with Asian herbs & served on a bed of apple slaw & drizzled with spiced sticky sauce

Tempura Prawns (2) (\$4.00 pp surcharge)

large light crispy battered prawns with sliced radishes, green soybeans,
carrot & mayo

Spiced Lamb Cutlets (2) (\$10.00 pp surcharge)

local Victorian lamb marinated & served with curried Jasmine rice

Stuffed Crab Claw (1) (\$6.00 pp surcharge)

light & fluffy crab & prawn croquette encasing a whole crab served
on a bed of tangy light salad

Mains

Massaman Beef Cheek

sweet potato mash, jasmine rice, peanuts with mild red curry sauce

Barramundi Fillet

pan fried with herb potato mash, zucchini & carrot, finished with a Spanish mojo verde sauce

Massaman Beef Cheek

sweet potato mash, jasmine rice, peanuts with mild red curry sauce

Asian Pork Cutlet (220g)

Asian infused marinated cutlet with apple & Dijon mustard sauce resting on white beans mash & vegetable

Coconut & Kaffir Lime Chicken

marinated in lime, chilli & coriander served with broccolini & on a bed of jasmine rice with coconut & kaffir lime sauce

Chilli & Garlic Chicken Breast

roasted sweet potato mash, broccolini with coconut Jacqueline sauce

Grilled Vegetable Stack

polenta cake, grilled zucchini, eggplant, peppers feta

Oregano & Garlic Chicken

baby chat potatoes served with seasonal vegetables

Premium Mains

Char Grilled Salmon Fillet (\$3.00 pp surcharge)

on a bed of olive & parsley mash served with seasonal vegetables & caper butter sauce

Eye Fillet (\$13.00 pp surcharge)

homemade rosti, green beans, baked carrots with a choice of Shiraz jus, Diane or Peppercorn sauce

Duck Breast (\$6.00 pp surcharge)

roasted duck fat chat potatoes, green beans with chef's secret sweet & sour sauce

Garlic Prawns (6) (\$6.00 pp surcharge)

spring onion & potato & prawn croquette finished with creamy garlic sauce with a side of broccolini

Optional Side Dishes Available @ \$5pp

Dessert

Passionfruit Cream Cheesecake

Passionfruit cheesecake decorated with passionfruit gel topping

Tiramisu

layers of mascarpone cheese, espresso & marsala wine-soaked Ladyfingers dusted with cocoa powder

Pecan Pie

Homemade shortcrust pastry filled with an irresistible
toasted toffee caramel and packed with nuts.
Topped with pecan halves and drizzled with dark chocolate

Berry Cheesecake

berry coulis, cream & pastry crisp

Sticky Date Pudding

butterscotch sauce & vanilla ice cream

Flourless Orange Cake (GF)

ricotta cream, orange glaze & orange segments

Lemon Tart

mixed berry coulis, honey whipped crème Chantilly



OPTIONAL EXTRAS

Wedding cake cut and individually plated with accompaniment
\$5.00 per person

Additional course extra \$10.00 per person per course

Continuous bread rolls \$3.00 per person

Lolly Bar \$10.00 per person

Platters

- ✂ Vegetarian antipasto platter \$80.00 per table (10-12 pax)
A selection of char-grilled vegetables, sundried tomatoes, olives, Persian feta and grissini
- ✂ Antipasto platter \$100.00 per table (10-12 pax)
A selection of cold meats, olives, semidried tomatoes and grissini
- ✂ Seafood Antipasto platter \$180.00 per table (10-12 pax)
Oysters, prawns, smoked salmon, baby octopus, calamari, mussels
- ✂ Fresh fruit platter \$50.00 per table (10-12 pax)
- ✂ Cheese and dried fruit platter \$100.00 per table (10-12 pax)
Three Australian cheeses served with dried apples, apricots, walnuts, water crackers and grapes.
- ✂ Dip Platter \$60.00 per table (10-12 pax)
Trio of dips served with Turkish bread

Ceremony \$650.00

(Includes set-up, signing table, white chairs and gold or silver chair sash)

Reception Venue Theming

Coloured chair sashes \$POA per chair

Coloured chair cover \$POA

Wishing Well \$60.00

Coloured table skirts \$POA

Centrepieces \$POA

Entertainment

DJ \$650.00

Menu Tasting \$65.00 for extra person

Beverages upgrade

French Sparkling wine \$6.00 per person

Boutique Beers (Local) \$8.00 per person

Pure Blonde, Crown Lager, James Boags, James Squire

Boutique Beers (Imported) \$9.00 per person

Becks, Peroni, Corona, Fat Yak

Basic spirits served throughout the evening \$15.00 per person

Cocktail on arrival \$9.00 per person (Choose one from the below options)

Champagne cocktail, Mojito, Daiquiri, Brandy Alexander, Japanese Slipper



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