



# 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





# 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, tea and chocolates
- 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\* with a fully cooked breakfast the following morning
- 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 (2 pieces)

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

## House Special Pork Belly

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

## Salt & Pepper Calamari (5 pieces)

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

## Tempura Prawns (2) (\$2.00 pp surcharge)

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

## Spiced Lamb Cutlets (2) (\$6.00 pp surcharge)

local Victorian lamb marinated & served with curried Jasmine rice

## Stuffed Crab Claw (2) (\$8.00 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

Asian Pork Cutlet (220g)  
Asian infused marinated cutlet with apple & Dijon mustard sauce resting on white beans mash & Asian vegetable medley

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

Char Grilled Salmon Fillet  
on a bed of olive & parsley mash served with seasonal vegetables & caper butter 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

Barramundi Fillet  
pan fried with herb polenta, zucchini & carrot, finished with a Spanish mojo verde sauce

# Premium Mains

Eye Fillet (\$8.00 pp surcharge)  
homemade rosti, green beans, baked carrots with a choice of Shiraz jus, Diane or Peppercorn sauce

Duck Breast (\$2.00 pp surcharge)  
roasted duck fat chat potatoes, green beans with chef's secret sweet & sour sauce

Garlic Prawns (7) (\$4.00 pp surcharge)  
spring onion & potato & prawn croquette finished with creamy garlic sauce with a side of broccolini

Optional Side Dishes Available @ \$5pp

# Dessert

## Chocolate Pear Torte

almond chocolate sponge with dark chocolate mousse,  
maple infused pear & Bavarian Cream

## Lemon Verbena Panna Cotta

toasted pistachio, mandarin slices & blueberries

## Tiramisu

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

## Berry Cheesecake

berry coulis, cream & pastry crisp

## Vanilla Crème Brulee

chocolate crumble & fresh berries

## 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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**A BOUTIQUE HOTEL**