



EVENTS BY MERIVALE

LORNE WEDDING PACKAGE

FIND YOUR PERFECT 'I DO'



THE HEMMES FAMILY

OUR STORY

THAT FEELING OF
MAGIC AND WONDER
OF OUR CHILDHOOD.
THAT'S WHAT I WANT
TO GIVE TO SYDNEY

— MERIVALE CEO JUSTIN HEMMES

At Merivale we aim to bring a little magic into the everyday. We are driven to deliver unique and memorable experiences to every person who steps into our venues.

MERIVALE WEDDINGS

THE LORNE ROOFTOP



MAXIMUM CAPACITY

140 **200**
SEATED COCKTAIL

SALESANDEVENTS@MERIVALE.COM

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CELEBRATE YOUR LOVE BY THE
PICTURESQUE LORNE COASTLINE,
WITH PANORAMIC VIEWS OF
LOUTTIT BAY AND THE HINTERLAND.



LEVEL 3, 176 MOUNTJOY PARADE, LORNE VIC 3232

VENUE INCLUSIONS

DURATION

5 HRS

ALL EVENTS

5% SERVICE CHARGE

SUNDAY SURCHARGE

10% SERVICE
APPLIES TO FOOD
AND BEVERAGE

FLOOR PLANS

[VIEW EXAMPLES](#)

ROOM SETUP & STYLING

Printed menu per guest setting

Wooden easel for your guest list or
welcome sign

Placement of your name cards and
bonbonnière

Rectangle tables with natural timber
bentwood chairs

Cake table and gift table

Choice of wide range of linen and napkin
colour options

Napkins, crockery, cutlery and glassware

Private outdoor terrace with
cocktail furniture

AUDIO VISUAL

Patching of your DJ or Band to our
in-house speaker system

Microphone for speeches

SERVICE

Dedicated Event Manager to assist
with your wedding preparation

On-site Operations Manager for event
duration to oversee all aspects of the
evening

6 hour bump in with access from midday

Complimentary cakeage

Staff ratio 1:10 guests

GUEST ACCESS & AMENITIES

Private bathrooms

Lift access

ENHANCEMENTS

DJ Decks & Speakers \$450
(includes 2 x speakers)

Discounted on-site accommodation
rates for you and your guests
pending availability

Pre and post-wedding events

Local supplier recommendations

SHARED MENU

\$120pp

SHARED ENTRÉE

Wood-fired bread, focaccia, crostini

Antipasti – Prosciutto, tomatoes,
burrata, kingfish crudo

SHARED PASTA (CHOOSE 2)

Spinach paccheri, kale & pistachio

Reginette prawn alla vodka

Lumache, milk-braised pork & chilli

Fettucini, tomato sugo & stracciatella

SHARED MAIN (CHOOSE 2)

Wood-roasted fish fillet

Grass-fed rib-eye

Smoked Chicken

SHARED SIDES

Rocket & parmesan salad

Potatoes, rosemary & garlic

Broccolini

SHARED DESSERT (CHOOSE 1 PACKAGE)

Seated Option:
Tiramisu & Pannacotta, pinenuts
& citrus

Roaming Option:
Tiramisu & Neapolitan ice
cream sandwich

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free. All menus are seasonal and subject to changes / pricing adjustments.

(v) vegetarian (gd) gluten dietary (dd) dairy dietary

ALTERNATIVE SERVE MENU

\$100PP

SHARED STARTERS

Zeally Bay Bread & Butter

Fried calamari, sesame salad

Salami, pickles, marinated zucchini
& buffalo mozzarella

ALTERNATIVE MAINS (CHOOSE 2)

Wild fish, kipfler potato, cavalo nero,
green olive, pinenuts, capers & currants

Porterhouse steak, roast peppers,
onion, cafe de Paris butter

Roast chicken breast, cacciatore sauce

Gnocchi, mushrooms, shallots, tarragon

DESSERT (CHOOSE 1)

Chocolate brownie, hazelnut
praline creme

Pavlova, berries, passionfruit

Golden syrup dumplings, & vanilla
ice cream

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COCKTAIL MENU

\$ 75 PP

SMALL CANAPÉS (CHOOSE 5)

Parmesan, custard and pea tartlet

Fried polenta stick, corn and parmesan

Cacio pepe arancini, cheese sauce

Eggplant caponata, pasta crisp

Beetroot, Stracciatella, crouton

Confit garlic, semi dried tomatoes,
anchovy crostini

Lamb ragu arancini, parmesan

Roasted smoked tomato, ricotta, tart

LARGE CANAPÉS (CHOOSE 3)

Kingfish skewer, lemon leaf

Duck spring roll

Crumbed whiting sandwich,
green goddess

Fried zucchini, fresh mozzarella
flatbread

Lamb cutlet, smoked yoghurt

Grass-fed cheeseburger, pickle

Pork, fennel & black pepper sausage roll

Vegetable okonomiyaki

DESSERT CANAPÉS (CHOOSE 1)

Watermelon negroni

Meringue, crème diplomat, berries

Chocolate torte

Basque cheesecake

FOOD INSTALLATIONS (PRICE PP, MIN 50 GUESTS)

PRAWN & OYSTER BAR \$ 25

Prawns & oysters
(1 prawn and 2 oysters pp)

Lemons, Limes

Mignonette dressing, tabasco,
tartare, Marie Rose

GELATO BAR \$ 15

Fresh churned Ice-cream & sorbet

Fresh berries & sherbet

Chocolate, caramel sauce

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BEVERAGES

BEVERAGE PACKAGES (5 HRS)

SELECTION OF
3 WINES
\$85

SELECTION OF
5 WINES
\$95

SPARKLING WINE

La Jara Prosecco - Veneto, It

WHITE WINE

Jasper Sauvignon Blanc
- Marlborough, NZ

Baglio di Grisi Grillo - Sicily, It

Remy Pinot Gris - Yarra Valley, Vic

Margan 'Fordwich Hill' Chardonnay
- Hunter Valley, NSW

ROSÉ

Mado Méditerranée Rosé - Fr

RED WINE

Maxi Pinot Noir - Mornington
Peninsula, Vic

Baglio di Grisi 'Ventu' Nero d'Avola
- Sicily, It

RED WINE (CONTINUED)

Fattoria Franco & Fabio Chianti
Sangiovese - Tuscany, It

Nebbia Coperta Langhe Rosso Nebbiolo
- Piedmont, It

Polloi Shiraz - Barossa Valley, SA

BEERS ON TAP (SELECT 3)

Great Northern Super Crisp
(mid strength)

Carlton Draught

Hahn Superdry

Peroni

Byron Bay Lager

Stone & Wood Pacific Ale,
Little Creatures Pale Ale
(extra \$5 per person)

WHY NOT ADD...

\$20PP

Cocktail on Arrival:

Limoncello

Campari

Aperol

Hugo Spritz

\$25PP

Premium Cocktail on Arrival:

Negroni

Lorne Garden

Sofia

\$90PP FOR 2 HRS
\$40PP ADDITIONAL HOURS

Champagne on Arrival:
NV Veuve Clicquot

\$5PP

Young Henry's Cider (can)

ON-SITE ACCOMMODATION

Why not add an accommodation buyout to make your wedding extra special? We suggest booking this at the same time as your wedding, as this is strictly subject to availability.

SPECIAL OFFER

In conjunction with your wedding, book a two-night buyout of The Lorne Hotel (eleven rooms), at a fixed cost of \$5,060. Total charge per room is \$460 for two nights, which includes a late check out at 11am and a complimentary bottle of bubbles.



T&CS

SECURITY

To ensure the enjoyment, safety and privacy of events, Merivale requires engaging a minimum of one host/security.

We require you to book one host/security person for the first 1-100 guests then recommend 1 guard for 100 guests following to be on hand to screen, welcome and direct guests to ensure an exclusive and seamless experience.

Merivale cannot guarantee event privacy from the general public should you decide not to proceed with engaging security.

A minimum 4 hour charge applies, with personnel required to arrive 30 minutes before your Room Access Time, and 30 minutes after your Vacate Time.

Monday–Sunday \$60 per hour
Public holidays \$75 per hour
Special Event Days (e.g. Melbourne Cup) \$120 per hour

SUNDAY & PUBLIC HOLIDAY SURCHARGE

A 10% surcharge applies on all food and beverage orders for events on Sundays and a 15% surcharge applies on all food and beverage orders for events on Public Holidays.

GENERAL

All prices are valid for 14 days from the date of this quotation and include GST. All our venues are licensed, please advise your Sales Manager if minors will be attending.



YOUR DAY, YOUR WAY

LOVE AT FIRST SIGHT

Please join us for a personal tour of our venues with your dedicated wedding Sales Manager complete with;

Real time discussion on your bridal package and inclusions

Your Merivale wedding checklist

Information on our full service offering and additional suppliers.

THE COMMITMENT

Receive your personal wedding proposal from your dedicated wedding Sales Manager via email along with anything additional discussed in your meet and greet.

Follow up call scheduled with your dedicated wedding Sales Manager to discuss any further questions or amendments, brainstorm further ideas and review floor plan.

'I DO!'

Congratulations on booking your wedding with us, we are delighted to be a part of your special day.



READY TO PLAN
YOUR WEDDING?



SCAN TO
GET STARTED