

GREENFIELDS
ALBERT PARK

Weddings at Greenfields Albert Park

GREENFIELDS ALBERT PARK

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Cnr Lakeside Drive & Queens Road Albert Park Lake, Melbourne, VIC 3004





WEDDINGS AT GREENFIELDS ALBERT PARK

At Greenfields Albert Park, we believe that creating your dream wedding starts with you. We support you in creating memorable experiences that leave lasting impressions on the heart. We are inspired daily by the endless nature and natural beauty that surrounds our venue.

We have a deep love and respect for our environment – and the four seasons that Melbourne has to offer. From ceremony to reception you will be surrounded by tranquil views of Australian flora.

We believe that food brings us together. We are delighted and incredibly grateful to be working with local producers and suppliers who showcase the finest ingredients, products and services. Our dedication to sourcing the best food, produce and ingredients is the backbone of our philosophy.

We have a deep respect for the people we work with; and have a workplace culture and philosophy that prioritises the well-being of our people and our planet.



Greenfields Albert Park offers an idyllic setting for your special day. We provide everything you need for a seamless celebration – including an on-site ceremony with a weather contingency option, stunning green and lakeside surrounds for your photos, a spacious main reception area with a dance floor, and a private wedding suite (complete with its own bathroom) for quiet moments or touch-ups with your partner.

Discover us nestled between Albert Park Lake and Albert Park Golf Course, with 180 degree waterfront, lakeside views.

THE SPACE

With stunning waterfront views of Albert Park Lake, our floor-to-ceiling windows invite natural light to flood the space. As the sun sets over the lake, golden rays wash over the dance floor and main event area, creating magical moments for both guests and photography alike.

Hosting your wedding with us grants you exclusive access to the entire venue. Enjoy features such as expansive outdoor decking, an outdoor bar perfect for pre-dinner drinks, a convenient cloakroom, and a private wedding suite for you and your bridal party. The space can comfortably seat up to 150 guests for a formal reception – or accommodate even more for a cocktail-style celebration. Additional highlights include a dedicated dance floor, full air conditioning, and a state-of-the-art fireplace to keep your guests cosy during the cooler months.

Ask our friendly team for our recommended supplier list, featuring top-rated local vendors who can bring that extra wow factor to your special day.

Elevate your celebration with optional upgrades like champagne towers, custom furniture hire, floral centrepieces, enhanced lighting, live entertainment, and more.

OUR MENU

Our esteemed world class menu is one of the over-and-above highlights of hosting an event with us. Our philosophy is ‘locavore’ – principally sourcing locally grown or produced food. To minimise our carbon foot print and support our local community. We value you and your guests preferences - our menu caters to all dietary needs and can be paleo, vegan, vegetarian and pescatarian friendly.

THINGS TO CONSIDER

BUMP IN/BUMP OUT

Complimentary bump-in is included for up to 2 hours, with 1 hour provided for bump-out. Additional time is available at a rate of \$400 per hour.

AUDIO VISUAL

We provide in-house speakers for background music via Spotify, two wireless microphones, one lectern with a microphone holder, and complimentary Wi-Fi. Any additional AV requirements will need to be arranged through an external supplier.

SECURITY

Greenfields requires security for all events. Depending on the nature and timing of your event, additional security personnel may be necessary. This will be assessed and confirmed at the time of your booking, and is included as part of the setup and service fee.

SET-UP AND SERVICE

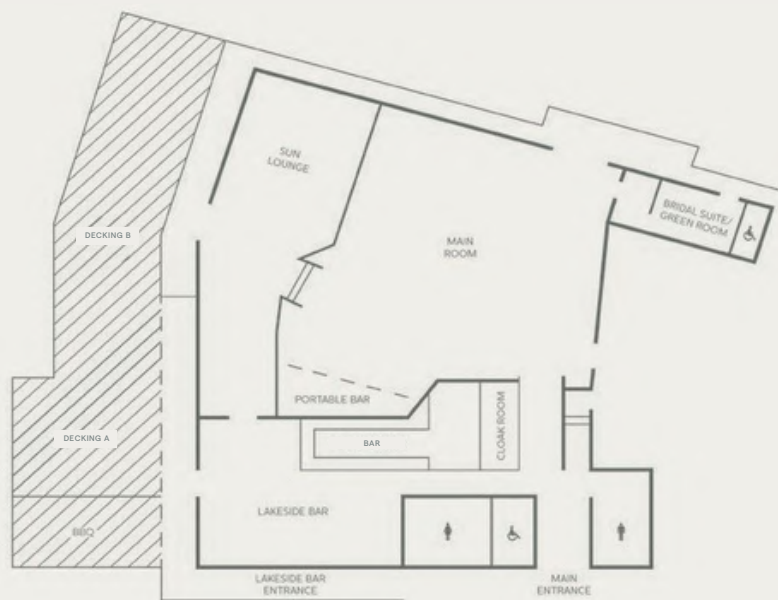
A setup and service fee applies in addition to the selected wedding package. This fee covers venue setup, linen, security, a bridal attendant, and post-event cleaning. It will be confirmed at the time of your booking and is charged in addition to your minimum spend.

The Details

CAPACITY

♡ 160 guests sit down plus a dancefloor 🍷 500 guests cocktail

FLOOR PLAN



WHAT'S INCLUDED

- Trestle tables
- White table cloths & napkins
- Gold cutlery, all crockery and stemware
- Cake table + cake knife
- Wishing well
- Gift table
- Easel
- Outdoor seating
- Cordless, hand-held microphone
- Lectern

*Onsite parking available rates as per Parks Victoria website.



PHOTOGRAPHY BY KRISTY VISSCHER

Ceremony

At Greenfields Albert Park, we offer two beautiful ceremony locations to choose from when hosting your wedding reception onsite.



\$1,500 CEREMONY

Includes dedicated Event Manager, 36 wooden Bentwood chairs, marble signing table with 2 chairs, easel for welcome sign and water station.

ON THE DECK

Bask in the beauty of nature with a breathtaking, uninterrupted tree-lined backdrop from our sunset deck — the perfect setting to create unforgettable memories together.

IN THE SUNLOUNGE

Floor-to-ceiling windows frame a lush, tree-lined backdrop, bathing our beautiful, custom-tiled Sunlounge in natural light — the perfect intimate space to celebrate your love.



*Please note only white fresh or dried petals are permitted at the venue.
This rate only applies to wedding bookings that have locked in their
Reception at Greenfields Albert Park*



Seated Wedding Package

Your wedding package can be served as a lunch or dinner reception

- 5 hour essential beverage package *(remove \$25pp for non-alcoholic package)*
 - 2 savoury canapés per person during pre-dinner hour
 - Artisanal bread + butter
 - Alternating entrée
 - Alternating main with two side dishes
 - 2 sweet canapés, served roaming with your wedding cake
- Barista coffee and tea served upon request.*

2025

MONDAY, TUESDAY, WEDNESDAY & THURSDAY *\$190pp*

FRIDAY, SATURDAY & SUNDAY *\$220pp*

2026

MONDAY, TUESDAY, WEDNESDAY & THURSDAY *\$195pp*

FRIDAY, SATURDAY & SUNDAY *\$225pp*

2027

MONDAY, TUESDAY, WEDNESDAY & THURSDAY *\$205pp*

FRIDAY, SATURDAY & SUNDAY *\$235pp*

Minimum spends apply and vary, dependent on day requested and time of year. Additional information can be sent on application.

Service and set up fee applies, this fee covers security, cleaning, set up and pack down.

20% surcharge applies on public holidays. Public holiday eve's are charged at Saturday rates. Events concluding past midnight on a public holiday eve are subject to additional charges.

Package prices are seasonal, and subject to change.

Menu tastings are available for confirmed bookings only. These are an additional charge – please contact our team to find out more.



Cocktail Wedding Package

Your wedding package can be served as a lunch or dinner reception

- 5 hour essential beverage package
- four hot or cold canapés
- two substantial canapés
- one grazing station
- 2 sweet canapés, served roaming with your wedding cake
Barista coffee and tea served upon request.

2025

MONDAY, TUESDAY, WEDNESDAY & THURSDAY \$170pp

FRIDAY, SATURDAY & SUNDAY \$200pp

2026

MONDAY, TUESDAY, WEDNESDAY & THURSDAY \$175pp

FRIDAY, SATURDAY & SUNDAY \$205 pp

2027

MONDAY, TUESDAY, WEDNESDAY & THURSDAY \$185pp

FRIDAY, SATURDAY & SUNDAY \$215 pp

Minimum spends apply and vary, dependent on day requested and time of year. Additional information can be sent on application.

Service and set up fee applies, this fee covers security, cleaning, set up and pack down.

20% surcharge applies on public holidays. Public holiday eve's are charged at Saturday rates. Events concluding past midnight on a public holiday eve are subject to additional charges.

Package prices are seasonal, and subject to change.

Menu tastings are available for confirmed bookings only. These are an additional charge – please contact our team to find out more.

Additional \$5pp for Sizzle Grazing Station



Beverage Packages (5 hours)

Essential	No extra charge	Signature	Upgrade +\$20pp	Luxe	Upgrade +\$35pp
Sparkling (included)		Sparkling (select 1)		Cocktails (select 1) served on during cocktail hour	
<i>Frankie Sparkling NV</i>		<i>Mojo Prosecco NV</i> <i>Full Swing Sparkling NV</i>		<i>Aperol Spritz</i> (ON TAP) <i>Yuzu Margarita</i> (ON TAP) <i>Zoncello Spritz</i> (ON TAP) <i>Greenfields Sour</i> <i>Nitro Espresso Martini</i> (ON TAP)	
White(included)		White (select 2)		Sparkling	
Frankie Sav Blanc		<i>Mojo Sauvignon Blanc</i> <i>Cloud St Chardonnay</i> <i>Dal Zotto Pinot Grigio</i> <i>Kismet Moscato NV</i>		<i>Moet & Chandon Champagne</i>	
Red (included)		Red & Rosé (select 2)		White (select 2)	
Frankie Shiraz		<i>The Luminist Rosé</i> <i>Wynns 'The Siding'</i> <i>Cloud St Pinot Noir</i> <i>Cabernet Sauvignon</i> Alkoomi 'Grazing' Shiraz		<i>Dog Point Sauvignon Blanc</i> <i>Leeuwin Estate Prelude</i> <i>Paringa Estate Pinot Gris</i> <i>Chardonnay</i>	
Beer (included)		Beer & Cider (select 2 + light beer)		Red & Rosé (select 2)	
<i>Asahi</i> <i>Great Northern Mid Strength</i> <i>James Boags Light</i>		<i>Asahi</i> <i>Stone & Wood Green Coast</i> <i>Carlton Dry</i> <i>Lager</i> <i>Somersby Apple</i> <i>Great Northern Mid Strength</i> <i>James Boags Light</i>		<i>Giant Steps Rose</i> <i>Penfolds Max's Shiraz</i> <i>Paringa Estate Pinot Noir</i> <i>Yalumba 'The Cigar' Cabernet</i> <i>Sauvignon</i>	
				Beer & Cider(select 2)	
				<i>Asahi</i> <i>Great Northern Mid Strength</i> <i>Peroni Red</i> <i>Stone & Wood Green Coast Lager</i> <i>Somersby Apple</i> <i>James Boags Light</i>	
Extension of package	\$15pp (per 30 mins)	Extension of package	\$15pp (per 30 mins)	Extension of package	\$15pp (per 30 mins)
Additional beer/wine	\$7pp per item	Additional beer/wine	\$7pp per item	Additional beer/wine	\$7pp per item

Soft drinks, juices, tea and coffee included in all packages.

*All beverages are subject to availability.

Elevate Your Day

SIGNATURE SPIRITS PACKAGE

Archie Rose True Cut *Vodka*
Canadian Club
Woodford Reserve
Tanqueray *Gin*
Havana Club 3

\$25pp for 4 hours of
basic spirits service

Additional 30 mins \$15pp

Additional 60 mins \$9pp

LUXE SPIRITS PACKAGE

Belvedere *Vodka*
Four Pillars *Gin*
1800 Reposado *Tequila*
Makers Mark no 46 *Bourbon*
Chivas Regal 12yo *Scotch Whiskey*
Bacardi 8yo *Aged Rum*

\$30pp for 4 hours of
basic spirits service

Additional 30 mins \$15pp

Additional 60 mins \$9pp

SEATED DESSERT UPGRADE

Served alternating \$10pp

CAKEAGE PLATED *(includes garnish)*

\$7.50pp

CREW MEAL *(Main course only, sides & soft drinks)*

\$50pp

CHILDREN'S MEAL *(12years and under)*

Refer to children's menu



Champagne Tower

Elevate your event with a stunning champagne tower. Watch as cascading glasses create a mesmerizing centerpiece that will captivate your guests and make your celebration truly unforgettable.

Raise a glass to a night filled with sophistication, joy, and timeless memories.

Signature Package

\$900

55 Crystal Style Coupe Glasses

Drip Tray

Cloud St Sparkling NV

Luxe Package

\$1,900

55 Crystal Style Coupe Glasses

Drip Tray

Moet & Chandon Champagne



Canapés

Cold

Oysters with avruga caviar & citrus (NF, GF, DF)

Whipped salted ricotta with lemon thyme Tunisian brik cigar (NF)

Truffle mushroom puff, whipped herb chevre & parmesan shard (NF, GF)

Nori tart filled with avocado moose, yellow fin tuna and sea grape relish (GF, DF, NF)

Smoked salmon, horse radish, black garlic, beetroot toast (DF, GF)

Smoked eggplant rice paper roll, green tobasco dipping (GF, NF, VEGAN)

Hot

Minted pea and smoked scamorza arancini, reggiano snow, basil and black truffle puree (NF, GF, V)

Sweet potato croquette black garlic mayo, manchego cheese (NF, GF)

Pancetta wrapped chorizo with dijon cream & BBQ sauce (NF, GF)

Spanish Seville tart, serrano ham, arzua cheese & caramelise onion (NF)

Seared tuna, dukkah, crème fraiche, finger lime dressing (GF)

Seared cod, hand cut sweet red potato, miso mayo, nori salt

NF - Nut Free V - Vegetarian GF - Gluten Free
DF - Dairy Free P - Pescatarian VEGAN





Substantial

\$10 each

Lobster roll with avruga caviar, truffle aioli & cress (NF, DF)

Pulled pork belly slider with apple, mint & daikon slaw, pork floss (NF, DF)

Black charcoal bun, portabello mushroom, caramelised garlic flower mayo (NF, V)

Blue corn tortilla, chipotle, crispy chicken with watermelon radish salsa (GF, NF)

Beef wagyu burger, caramelised onion, picked kohlrabi, green tomato relish (NF)

BLT fried chicken burger with buttermilk bun, garlic aioli (NF)

Beef wagyu brisket gao bao, white cabbage slaw, XO mayo & pickled chilli (NF)

Small Plates

\$13 each

Salmon carrot saffron puree, purple congo chips, black tahini (GF, NF)

Chicken rib, sweet corn puree, jalapeno salsa & hot sauce (GF, NF)

Casarecce with smoked port hock, sugo & basil (NF)

Korean braised short rib, napa cabbage, gochujang dressing (DF, NF, GF)

Karubi wagyu with chips & kombu emulsion (GF, NF)

Torched baby cauliflower, many grains & black sesame puree (VEGAN, GF, NF)

Red lentil dahl, smoked yoghurt, burnt curry leaves, coconut crumble (V, GF, NF)

NF - Nut Free

V - Vegetarian

GF - Gluten Free

DF - Dairy Free

P - Pescatarian

VEGAN



Entrée

A selection of two served alternating.

King George whiting, macadamia puree & escabeche dressing, salad burnet (GF)

Brick pastry tart, picked heirloom tomato's, cured king fish, green tobiko & bloody Mary dressing (NF)

Salted ricotta ravioli, butter squash puree, confit king brown mushroom & black garlic chips (V, NF)

Crisp Otway pork belly, miso cream with pork floss, beetroot vinaigrette & stinging nettle oil (GF, NF)

Jerk baby chicken with chargrilled asparagus, chive & grapefruit, broken juices (DF, GF, NF)

Lambchetta, mushroom rice, charred young onion & spiced carrot puree (GF, NF)

NF - Nut Free
DF - Dairy Free

V - Vegetarian
P - Pescatarian

GF - Gluten Free
VEGAN

Main

A selection of two served alternating.

Mains

*Lemon grass baked barramundi, roasted heirloom carrots, cider & ginger
beurre blanc* (NF, GF)

*Beef striploin 200gm mountain pepper, reserve seared, artichoke
barrigoule, wagyu beasola crisp* (GF, NF, DF)

*Duck leg with blood orange glaze, braised juniper spiced red cabbage,
textured black olive & raspberry vinegar jus* (NF, GF)

*Grilled chicken breast with watercress puree, pickled yellow chilli &
daikon*(NF, GF)

*Seared lamb loin, crusted in dijon & rosemary, royal blue potato &
young garlic foam & chimichurri*(NF, GF)

*Whole roasted Jerusalem artichoke & foam with red Aleppo, grape &
pine nut dressing* (V, GF)

A selection of two served shared style.

Mains – Shared

*Twelve-hour lamb shoulder with smoked eggplant puree, medjool
date broken sauce* (DF, NF, GF)

Grilled whole chickens, green ratatouille fried leek & green hot sauce (NF, DF)

*Pork rib chops with black turtle, melon radish, broad bean salad,
chilli hoisin* (GF, NF, DF)

*Tomahawk steak reverse seared, salsify barigoule, onion crumble &
merlot sauce* (GF, NF)

Cauliflower steak with wild rice & black garlic pilaf & green tahini (V, DF, NF)

Seared blue eye cod with smoked tarragon butter, taro & snake beans (GF, NF)

Sides

A selection of two served on platters or bowls on the tables

Grilled zucchini with garlic yoghurt, lemon salt, mint & puffed wild rice (GF, NF)

Eggplant melanzane, baby eggplant with rocket, pomegranate & coriander (GF, NF)

Baby kipflers roasted with cumin, smoked salt & seeds (GF, NF, DF)

BBQ pumpkin with kale, broccolini, torn parsley & a roast sesame dressing (GF, NF)

Heirloom tomato, baby cukes with goats cheese, sicillian olives, zatar crutton

Roasted & tear drop peppers with purple carrot ribbons, tendrils, snap peas (GF, VEGAN)

(GF, VEGAN)

NF - Nut Free V - Vegetarian GF - Gluten Free
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Seated Canapes

3 layered chocolate tart, coco nib crunch (NF)

Biscoff doughnut with whipped cream & Biscoff crumbs

Mini crème brulee cheesecake (NF)

Canoli filled with mascarpone & chocolate buttercream

Coconut bounty bar with cherry velvet & soil (VEGAN, NF, GF)

Seated Dessert Upgrade

A selection of two served alternating \$10 pp

Biscoff cheesecake, layers of no bake cheesecake filling with Biscoff cookie crumble, cream & chocolate (NF)

Peach float, salted condensed milk cream with graham biscuits & floating peaches (NF)

Wild strawberry & cream with crispy meringue dome (GF, NF)

Chocolate Toblerone bar condensed milk caramel, chocolate textures (GF, NF)

Caramel mac cake, macadamia & gooey caramel with almond toffee

NF - Nut Free V - Vegetarian GF - Gluten Free
DF - Dairy Free P - Pescatarian VEGAN



Children's Sit Down Menu

For children 12 years & under

Main & dessert + soft drink package	\$55.00
Entree & main + soft drink package	\$55.00
Entree, main & dessert + soft drink package	\$65.00

Entrée

Select one:

Nachos-corn tortilla chips with sour cream & whipped avocado (NF)

Spaghetti meatballs, served with sweet sugo & parmesan (NF)

Main

Fried crumbed chicken tenderloins served with chips & medley

tomato and rocket salad (NF)

Fried tempura fish served with chips & medley tomato and rocket salad (NF)

Dessert

Select one:

Vanilla ice cream with chocolate sauce (NF, GF)

Seasonal fruit cup

Note: Vegan ice cream can be sourced



Looking for a Ceremony space only?

\$5,000 CEREMONY ONLY

Includes a dedicated Event Manager, 36 wooden Bentwood chairs, a marble signing table with 2 chairs, an easel for your welcome sign, a water station, access to our private wedding suite, one security guard, and a bottle of champagne for the the newlyweds!

Enjoy stunning views of Albert Park Golf Course and take advantage of a complimentary buggy to whisk you away for photos before heading to your reception location.

POST CEREMONY COCKTAIL HOUR \$55pp

One hour Essential beverage package
Your selection of 4 Hot or Cold canapes

Ceremony Complete Styling Package

\$1,320

Styling package inclusions per table

- 2 x Towers with artificial blooms
- 2 x Aisle artifical bloom arrangements

All delivery, set-up, pack-down, collection & cleaning fees are included**

Please note only white fresh or dried white petals are permitted at the venue.

Ceremony must be held between 10am - 2pm on The Deck / Sunlounge.

If post ceremony cocktail hour booked this will be served in Lakeside Retreat & Decking A (no access to Greenfields Main Space)





Contact

Congratulations on beginning your journey together. We're here to help make your special day truly magical.

Please get in touch with any questions you may have, or to book a venue tour.

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We look forward to helping you create a truly special and memorable day.

