

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 Australiana 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 is the idyllic setting for your special day. We cover everything for your celebration –including ceremony on site (including inclement weather option),endless green and lakeside surrounds for photos, main reception space with dance floor, and a private wedding suite (with private bathroom) for touch-ups and quiet moments with your partner.

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

## THE SPACE

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With waterfront views of Albert Park Lake, our floor to ceiling windows invite natural light to fill the space. As the sun sets each night over the lake, colourful rays fill the dance floor and main event space with golden light - creating magical moments for guests and photography alike.

Hosting your wedding with us gives you access to our entire venue. Complete with outdoor decking, outdoor bar for pre-dinner drinks, cloakroom, private wedding suite for you and your wedding party, the ability to seat up to 150 guests (or more for cocktail-style celebrations), separate dance floor, air conditioning and a state-of-the-art fireplace for the cooler months.

Ask our friendly team for our preferred supplier list, which features our highest-rated local businesses who can add wow-factor to your day. Thought -starter: Upgrade your day with champagne towers, additional furniture hire, centrepieces, additional lighting, entertainers and more.

## LOCAL ATTRACTIONS

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Conveniently located within 3km of Melbourne's CBD, Greenfields Albert Park is walking distance to some of Melbourne's leading hotels and restaurants, with local accommodation available around the corner.

*Reach out to our friendly team to learn more.*

## OUR MENU

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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.

## OUR ECO-CONSCIOUS STANCE

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As a Melbourne venue, we are committed to taking eco-conscious steps to reducing our carbon footprint. To learn how, ask us about our Environmental Policy.

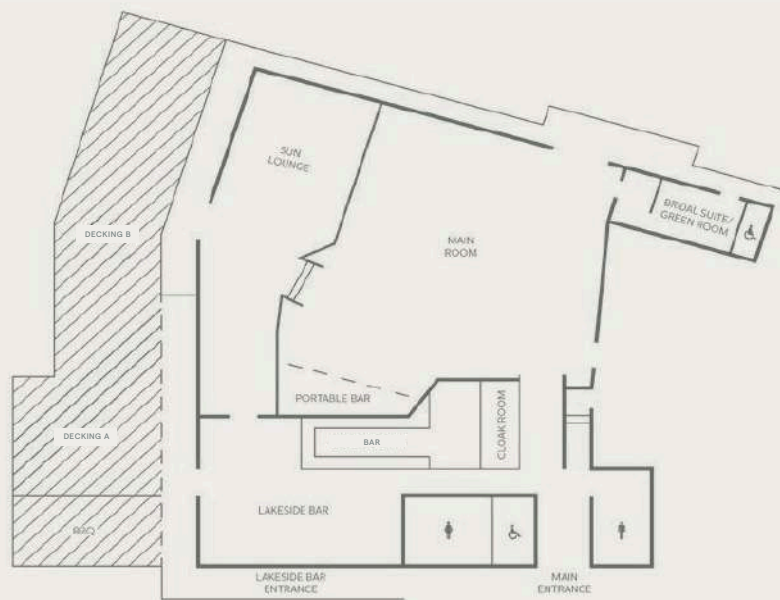


# The Details

## 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
- Gift table
- Easel
- Outdoor seating
- Cordless, hand-held microphone
- Lectern

\*Onsite parking available rates as per Parks VIC website.



PHOTOGRAPHY BY KRISTY VISSCHER



# Ceremony

*Greenfields Albert Park we have two 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**

Lap up the great outdoors with a stunning, uninterrupted tree-lined backdrop on our sunset deck.

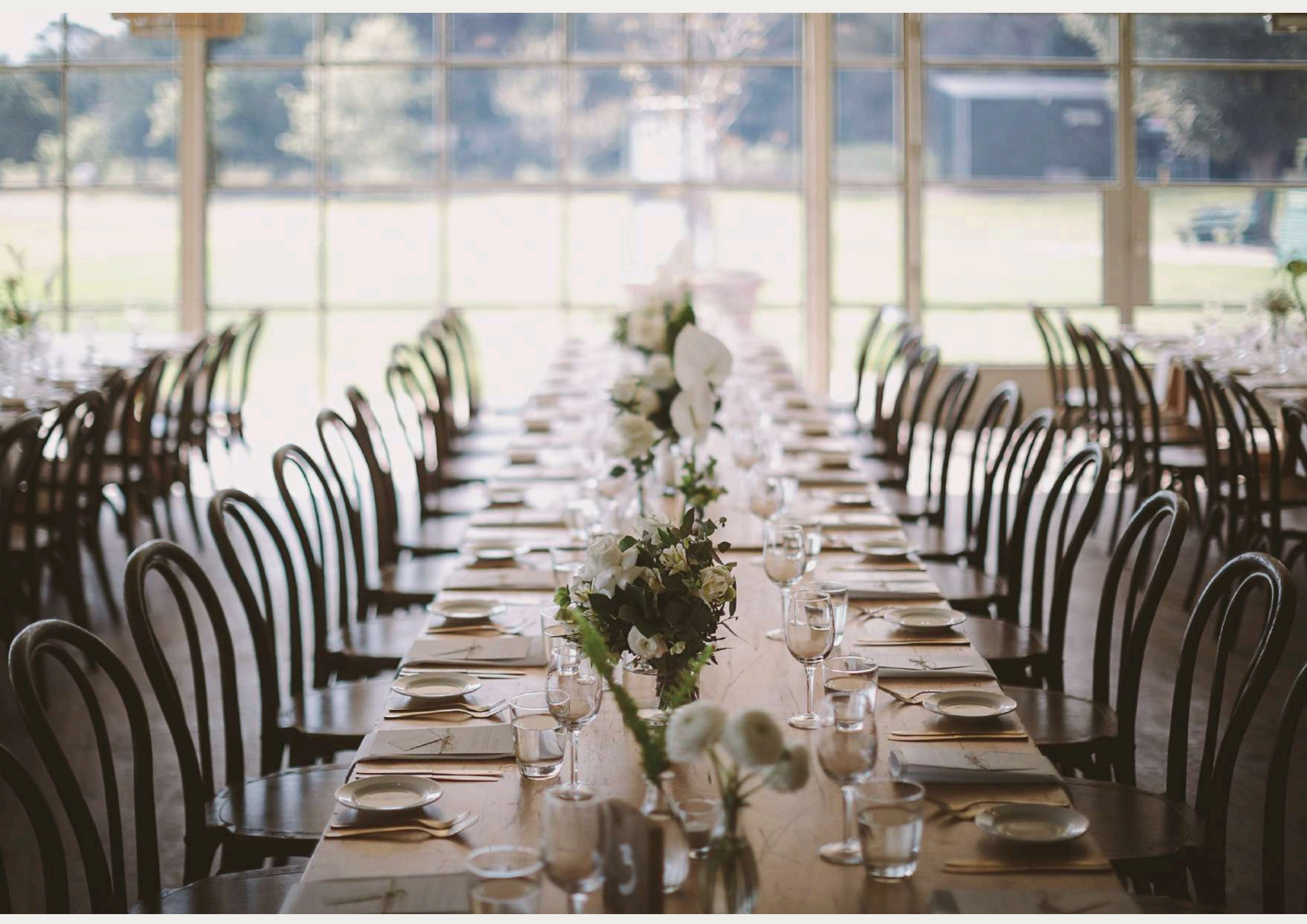
## **IN THE SUNLOUNGE**

Floor to ceiling windows, overlooking a lush tree-lined backdrop, in our beautiful, custom-tiled Sunlounge.

*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
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FRIDAY, SATURDAY & SUNDAY	\$220pp
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2026

MONDAY, TUESDAY, WEDNESDAY & THURSDAY	\$195pp
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FRIDAY, SATURDAY & SUNDAY	\$225pp
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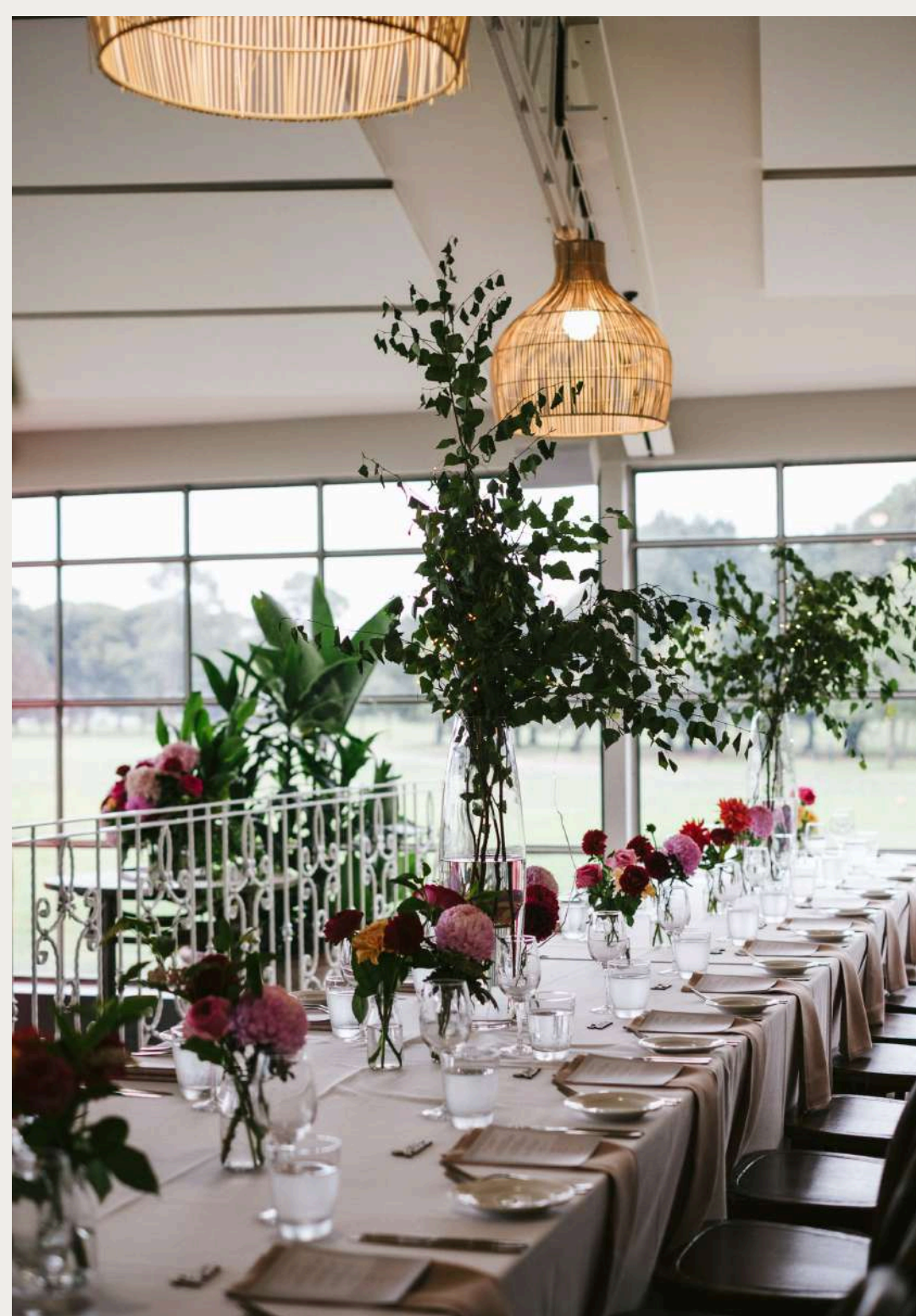
*Minimum spends apply and vary, dependent on day requested and time of year. Additional information can be sent on application.*

*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*

*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*







# Décor & Styling Package

Greenfields Albert Park is proud to partner with a curated selection of talented suppliers, including the creative team from DECOR IT STUDIO. Specialising in event décor and styling, they elevate and enhance every detail of your special day. Explore their package options below, or contact us for the complete look book and our preferred supplier list.

## Ceremony Complete Package

*\$1,320*

Styling package inclusions per table

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

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

## The Complete Package

*\$220 per table*

Styling package inclusions per table

- Tablecloth
- 10 x Napkins
- 1 x Centrepiece
- 6 x Tealight candles

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

## The Signature Package

*\$176 per table*

Styling package inclusions per table

- 10 x Napkins
- 1 x Centrepiece
- 6 x Tealight candles

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







# 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>Cloud Street Sparkling NV</i>		<i>Aperol Spritz</i> <i>Greenfields Sidecar</i> <i>Gin Daisy</i>	<i>Greenfields Sour</i> <i>Espresso Martini</i>
White(included)		White (select 2)		Sparkling	
Frankie Sav Blanc		<i>Mojo Sauvignon Blanc</i> <i>La La Land Pinot Gris</i>	<i>Cloud St Chardonnay</i> <i>Kismet Moscato NV</i>	<i>Moet &amp; Chandon Champagne</i>	
Red (included)		Red & Rosé (select 2)		White (select 2)	
Frankie Shiraz		<i>La La Land Rosé</i> <i>Cloud St Pinot Noir</i> Alkoomi 'Grazing' Shiraz	<i>Wynns 'The Siding'</i> <i>Cabernet Sauvignon</i>	<i>Dog Point Sauvignon Blanc</i> <i>Paringa Estate Pinot Gris</i>	<i>Leeuwin Estate Prelude</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>Carlton Dry</i> <i>Somersby Apple</i> <i>James Boags Light</i>	<i>Stone &amp; Wood Green Coast</i> <i>Lager</i> <i>Great Northern Mid Strength</i>	<i>Giant Steps Rose</i> <i>Paringa Estate Pinot Noir</i>	<i>Penfolds Max's Shiraz</i> <i>Yalumba 'The Cigar' Cabernet Sauvignon</i>
				Beer & Cider(select 2)	
				<i>Asahi</i> <i>Peroni Red</i> <i>Somersby Apple</i> <i>James Boags Light</i>	<i>Great Northern Mid Strength</i> <i>Stone &amp; Wood Green Coast Lager</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.



# Something Extra

## 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 champagne tower. Watch as cascading champagne glasses create a mesmerising centrepiece, leaving your guests in awe and making it an unforgettable experience. Say cheers to a night of sophistication and celebration.

## Signature Package

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\$900

55 Crystal Style Coupe Glasses

Drip Tray

Cloud St Sparkling NV

## Luxe Package

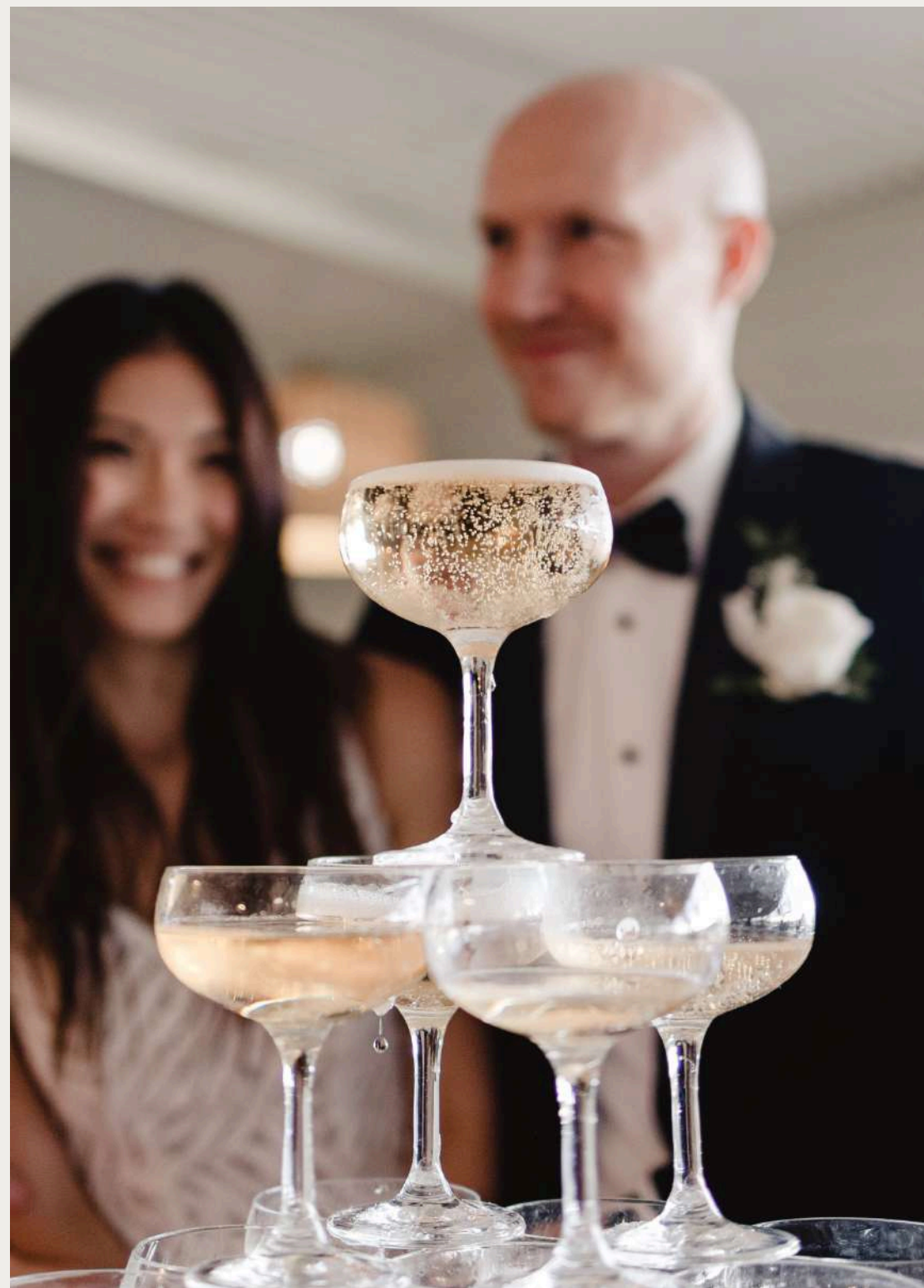
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\$1,900

55 Crystal Style Coupe Glasses

Drip Tray

Moët & Chandon Champagne







# Canapés

A selection of two canapes

## Cold

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

*Foi grais parfait tunisian brik cigar* (NF)

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

*Dashi mussel custard tart, pickled ginger with flying roe*

*Smoked salmon, horse radish, black garlic, beetroot toast*

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

## Hot

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*White polenta cake Reggiano snow, white truffle mayo* (NF, GF, V)

*Cauliflower croquette black garlic mayo, manchego cheese* (NF, GF, VEGAN OPT.)

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

*Spanish Seville tart, serrano ham, arzua cheese & caramelise onion*

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

*Seared cod, hand cut sweet red potato, miso mayo, nori salt* (NF, GF, DF)

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



# Entrée

A selection of two served alternating

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*Grilled spiced octopus, golf ball carrots, taramasalata, red pepper parfait, crutten butter* (P)

*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* (GF, NF)

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

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





# Main

A selection of two served alternating

## Mains

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

*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)

*Grilled chicken breast with watercress puree, pickled yellow chilli & daikon*

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

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

A selection of two served shared style

## Mains – Shared

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

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

*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, GF, 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

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*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 endive, broccolini & torn parsley* (GF, NF)

*Heirloom tomato, baby cukes with goats cheese, sicillian olives, zatar crutton* (GF)

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

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





# Sweet Canapes

A selection of two canapes

*3 layered chocolate tart, coco nib crunch* (NF)

*Lotus biscotti, whipped vanilla ricotta*

*Apple doughnut, sour apple sugar* (NF)

*Cannoli filled with mascarpone & chocolate buttercream*

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

# Seated Dessert Upgrade

A selection of two served alternating

*Biscoff cheesecake, layers of no bake cheesecake filling with Biscoff cookie crumble, cream & chocolate*

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

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

*Dark chocolate bar, caramelised white chocolate, popcorn snow* (GF, NF)

*Passionfruit & coconut crème, lychee crumble* (GF, NF)

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



# Children's Sit Down Menu

For children 12 years & under

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

## Entrée

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Select one:

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

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

## Main

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*Fried crumbed chicken tenderloins served with chips & medley*

*tomato and rocket salad* (NF, GF)

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

## Dessert

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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 dedicated Event Manager, 36 wooden Bentwood chairs, marble signing table with 2 chairs, easel for welcome sign, water station, access to our wedding suite, 1 security guard and a bottle of champagne for the couple!

Take advantage of Albert Park Golf Course views and a complimentary buggy so you can take 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 artificial bloom arrangements

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

*Please note only white fresh or dried 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 starting your wedding journey. We are here to answer any questions you may have about your special day.

*Please get in touch with any questions you may have, or to book a site inspection.*

[hello@greenfieldsalbertpark.com.au](mailto:hello@greenfieldsalbertpark.com.au)

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We look forward to celebrating with you!

