



Grand Star Receptions
Weddings & Events

About Us

GRAND STAR RECEPTIONS IS A FAMILY-OWNED WEDDING AND AWARD-WINNING VENUE.

Located 10 minutes from Melbourne CBD, Williamstown Botanical Garden for your perfect ceremony, Williamstown and Altona beach for your gorgeous photos and Accommodations for you and your guests. With 3 function spaces and impressive food and beverage options for groups of 50 up to 600 guests.

Here at Grand Star Receptions, we pride ourselves on delivering unforgettable experiences that can be tailored to suit your taste, budget and style. Should you require assistance designing your event package, please don't hesitate to ask one of our events team

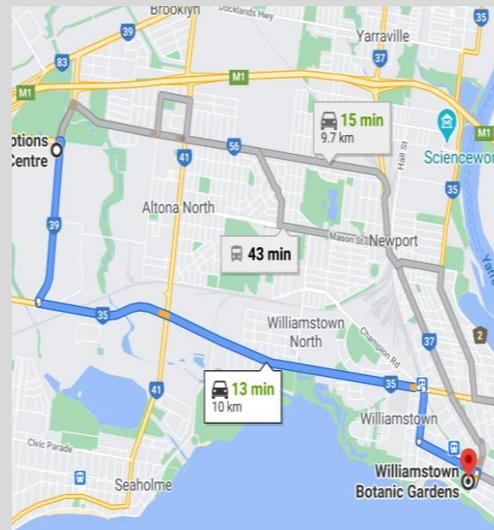
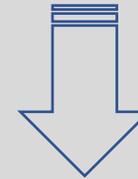


All The Details

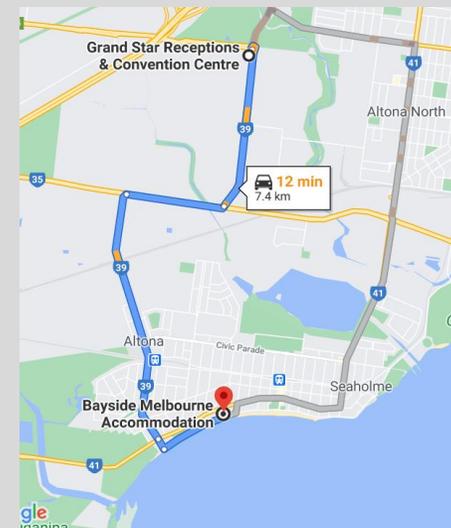
LOCATION: 499 GRIEVE PARADE ALTONA NORTH, VIC 3025

CAPACITIES

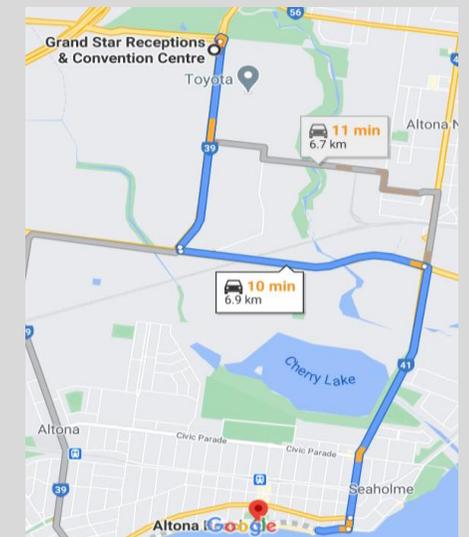
Imperial Room	200-700
Venus Room	100-240
Starlight Room	50-120
Ceremony Foyer	50-150



Williamstown Botanic Garden – Ceremony



Accommodations



Altona Beach

All The Details

VENUE INCLUSIONS

- Dedicated Event Coordinator
- Professional venue operations manager, wait staff and chefs
- Personalised menu per table
- Black tiffany chairs
- Dry ice
- Grand Star candelabra centrepieces with mirror base
- Grand entrance carpet (red or white)
- Wishing well, cake knife and toasting champagne glasses
- Easel and stand for seating plan
- Complimentary private security guard
- Complimentary carpark
- Complimentary colour LED uplight and disco light
- Dance floor
- Bridal change room
- All day complimentary bump in prior to event commencement time
- One hour complimentary bump out post event conclusion time

We do not charge a venue hire, instead we offer the space based on a minimum food and beverage spend.

Our minimum spends do vary depending on the date, time and style of the event.



Wedding and Event Packages

When it comes to our wedding packages, we encourage you to put your own spin on your big day. Our packages are designed to be tailored to suit both of your dreams. We encourage you to use the below as a base, and work your magic from there...

BRONZE PACKAGE

From **\$75 per person**
(minimum 50 guests)

Classic Entrée (alternate serve)

Classic Main (alternate serve)

Classic Dessert (alternate serve)

Your event cake | platter per table

Unlimited soft drink/orange juice

Tea and coffee

Table runners and chair sashes

SILVER PACKAGE

From **\$85 per person**
(minimum 80 guests)

Appetiser (choice of one)

Classic Entrée (alternate serve)

Classic Main (alternate serve)

Classic Dessert (alternate serve)

Your event cake | platter per table

Unlimited soft drink/orange juice

Tea and coffee

Table runners and chair sashes

GOLD PACKAGE

From **\$100 per person**
(minimum 100 guests)

Appetiser (choice of one)

Classic Entrée (alternate serve)

Classic Main (alternate serve)

Classic Dessert (alternate serve)

Supper (choice of one)

Your event cake | platter per table

Unlimited soft drink/orange juice

Tea and coffee

Table runners and chair sashes

Fresh Flower arrangement & artificial vine

DIAMOND PACKAGE

From **\$125 per person**
(minimum 100 guests)

Selection of 3 canapés on arrival

Appetiser (choice of one)

Classic Entrée (alternate serve)

Classic Main (alternate serve)

Choice of side (choice of one)

Classic Dessert (alternate serve)

Supper (choice of one)

Your event cake | platter per table

Unlimited soft drink/orange juice

Tea and coffee

Table runners and chair sashes

Fresh flower arrangement & artificial vine

8 fireworks and dry ice

PLATINUM PACKAGE

From **\$195 per person**
(minimum 100 guests)

Selection of 3 canapés on arrival

Appetiser (choice of two)

Classic Entrée (alternate serve)

Classic Main (alternate serve)

Choice of side (choice of one)

Classic Dessert (alternate serve)

Supper (choice of one)

Your event cake | platter per table

Unlimited soft drink/orange juice

Tea and coffee

Table runners and chair sashes

Fresh flower arrangement & artificial vine

8 fireworks and dry ice

Floral centrepieces with mirror base

Professional DJ/MC

Photobooths

Indulgence wedding cake

TWO COURSE MEALS PACKAGE \$65 per person (minimum of 100 guests). *T&Cs apply.

SPECIAL OFFER WINTER WEDDINGS - Book your wedding for June, July or August 2020 and you'll receive 10% off your wedding package*. *T&Cs apply.

Other Packages

SCHOOL PACKAGE 1

\$65 per person
(minimum 50 guests)

Classic Main (alternate serve)

Classic Dessert (alternate serve)

Unlimited soft drink/orange juice

Tea and coffee

Table runners and chair sashes

Professional photography – Same night photos*

Complimentary one private security guard

SCHOOL PACKAGE 2

\$75 per person
(minimum 80 guests)

Classic Entrée (alternate serve)

Classic Main (alternate serve)

Classic Dessert (alternate serve)

Unlimited soft drink/orange juice

Tea and coffee

Table runners and chair sashes

Professional photography – Same night photos*

Complimentary one private security guard

SCHOOL PACKAGE 2

\$100 per person
(minimum 100 guests)

Classic Entrée (alternate serve)

Classic Main (alternate serve)

Choice of side

Classic Dessert (alternate serve)

5 hours beverage package 1

Unlimited soft drink/orange juice

Tea and coffee

Table runners and chair sashes

Professional photography – Same night photos*

Complimentary one private security guard

WAKE AND BEREAVEMENT PACKAGE

(minimum 50 guests)

PACKAGE 1 - \$20 per person

Three hot items

One sweet

PACKAGE 2 - \$25 per person

Five hot

One sweet

VENUE INCLUSIONS

Complimentary venue hire (2-hours event)

Unlimited soft drink and orange juice

Tea and coffee station

Assorted biscuit with tea and coffee

Projector and screen

Bluetooth speaker

CONFERENCE PACKAGE

(minimum 50 guests)

PACKAGE 1 - \$80 per person

One item for arrival

One items for morning tea

One cold item, two hot items, one side and one sweet for lunch

One items for afternoon tea

PACKAGE 2 - \$95 per person

One item for arrival

Two items for morning tea

Two cold item, four hot items, two side and one sweet for lunch

Two items for afternoon tea

VENUE INCLUSIONS

Complimentary venue hire

All day tea and coffee station

Unlimited soft drinks

Breakout Room: \$ 500* per room

AV

Projector and screen - \$500

Speaker, lectern, microphone - \$600

Audio visual technician @ \$50* per hour

Add on Photo booth: from \$850 | DJ: from \$850 | Limousine: from \$1300

*T&Cs apply

Pricing

5 hours beverage package

BEVERAGE PACKAGE 1 \$30 per person

Carlton Draught
Pure Blonde
Cascade light
De Bortolli Sauvignon Blanc
De Bortolli Shiraz
De Bortolli Brut

BEVERAGE PACKAGE 2 \$40 per person

Carlton Draught
Pure Blonde
Cascade light
Crown Lager
Corona
VB
De Bortolli Sauvignon Blanc
DenBortolli Moscato
De Bortolli Shiraz
De Bortolli
De Bortolli Merlot
De Bortolli Brut

BEVERAGE PACKAGE 3 \$60 per person

Carlton Draught
Pure Blonde
Cascade light
Crown Lager
Corona
Heineken
VB
De Bortolli Sauvignon Blanc
DenBortolli Moscato
De Bortolli Shiraz
De Bortolli Merlot
De Bortolli Brut

SPIRIT PACKAGE 3 \$50 per person

SPIRITS

Smirnoff Vodka
Bourbon
Gordon's Gin
Bacardi Rum
Johnny Walker Red Label
Johnny Walker Black Label
Chivas Regal
Jim Beam
Jack Daniel
Ouzo

SPIRITS

Smirnoff Vodka
Bourbon
Gordon's Gin
Bacardi Rum
Johnny Walker Red Label

Client can provide your own alcohol on the special day*. *T&Cs apply.

Set Menu

Simplicity at its best. Locally sourced produce designed to delight.

ENTRÉE

Salt and pepper calamari salad - Crispy salt and pepper Calamari, citrus aioli served with gourmet salad

Ravioli - Hand-made pasta filled with spinach and ricotta finished with a creamy sugo sauce; parmesan cheese

House made Gnocchi - Pan fried gnocchi; creamy pesto and semi-dried tomatoes; grated pecorino and baby spinach

Beetroot and goat's cheese risotto - Textures of Roasted beetroot; creamy Victorian goat's cheese finished with parmesan cheese and Yellingbo olive oil

Smoked king salmon - Finely sliced smoked salmon; spinach pakora; watercress leaves served with curried mayonnaise (additional \$1.5pp)

Pork belly - Asian marinated crispy Pork belly, sweet hoisin dressing served with mango and papaya salad (additional \$1.5pp)

MAIN

Chicken kiev - Sweet Potato mash; tomato relish; seasonal green vegetables finished with home-made gravy

Camembert and semi-dried tomato chicken supreme - Filled with creamy camembert and semi-dried tomato; creamy polenta; seasonal vegetables finished with a creamy mushroom sauce (additional \$3pp)

Fillet of barramundi* - Seared barramundi served with apple and fennel remoulade; toasted crushed hazelnuts finished with burnt garlic butter

Tasmanian salmon* - Pan fried salmon fillet; eggplant caponata; served with chive and citrus hollandaise sauce (additional \$5pp)

Pork cutlet* - Apple cider marinated pork cutlet; braised cabbage and raisin finished with home-made gravy and spicy BBQ sauce

Lamb shanks* - Lamb shanks cooked for 12 hour served with rich braised liquid (additional \$3pp)

Lamb imperial* - Slow cooked 4-point rack of lamb, green pea and mint puree (additional \$5pp)

Grand Star beef cheeks* - Slow cooked with red wine; celeriac puree; caramelised onion relish served with Red wine jus

Eye fillet* - Beef eye fillet; seasonal vegetables served with Red wine jus (additional \$6pp)

DESSERT

Tiramisu - Traditional Italian specialty with layers of mascarpone cheese, coffee and saviordi biscuits dusted with cocoa

Lemon meringue tart - A buttery shortbread crust, sweetened lemon curd filling and golden swirls of meringue

Raspberry & white choc mousse - Layers of raspberry and white chocolate mousse over a moist mud base finished with raspberry coulis

Chocolate praline cheesecake - Hazelnut and honey baked chocolate cheesecake with chocolate butter cream praline and toffee

Orange flourless - Orange and ground almonds with orange glaze and crushed pistachio (GF)

Sticky date pudding - Warm pudding with sweet pitted dates and butterscotch sauce and vanilla ice cream (additional \$2pp)

or

Dessert platter - Chef's selection of miniature desserts served to your table

SUPPER

Shared platter per table - (Additional \$5pp if not included in the package)

Fresh fruit platter - Refreshing medley of seasonal fruit

Artisanal Cheese platter - Varieties of Victorian cheese, served with dried fruits, quince paste, and crackers

*Dishes served with creamy potato mash and seasonal vegetables | Halal options available

Menu

Simplicity at its best. Locally sourced produce designed to delight.

APPETISER

Sharing platter per table (Additional \$5pp if not included in the package)

Antipasto - An arrangement of cured cold Italian meats accompanied by char grilled vegetables, olives and cheese
(upgrade to a gourmet platter to include prosciutto, bocconcini and artichoke hearts - additional \$3pp)

Mediterranean dips – Selection of homemade dips served with warm, rustic cut Turkish loaf (V)

Chicken drumettes - Crispy golden chicken drumettes served with sriracha aioli (H)

Oysters – Natural Oysters served with fresh lemon (additional \$5pp)

King prawn – Natural king prawns with lemon wedges and cocktail sauce (additional \$5pp)

SIDES

Additional \$4pp

Steamed fragrant Basmati or jasmine rice

Gourmet garden salad; citrus dressing

Rocket, parmesan and pear salad; balsamic vinaigrette

Roasted baby potatoes with garlic; rosemary and Yellingbo olive oil

Steamed and buttered seasonal vegetables

CANAPE MENU

\$10 - Selection of 3 item per person – 30 minutes

\$15 - Selection of 4 item per person – 30 minutes

\$20 - Selection of 5 item per person – 60 minutes

\$25 - Selection of 6 item per person – 60 minutes

SELECTION

Vegetable samosa with mint chutney (V)

Vegetarian spring rolls with sweet chilli dressing (V)

Calamari ring with lemon aioli

Meat balls with sweet chilli dressing

Fresh pumpkin flower filled with ricotta and sweet corn (V)

Fresh pumpkin flower filled with Mediterranean goat's cheese and sun-dried tomato (V)

Chef's selection of assorted pie and sausage pie with tomato sauce

Mushroom and mozzarella arancini with aioli (V)

Bolognese arancini with aioli

Lime and cracked pepper panko king prawn with aioli

Tempura prawn with sweet chilli dressing

Chef's selection of assorted mini pizza

Almond and potato croquette with aioli sauce (V)

Chicken, mushroom filo with tomato sauce

Menu

CONFERENCE AND WAKE/BEVEAREMENT .

WAKE/BEREAVEMENT

HOT

Sausage Roll (2pp)
Party Pie (2pp)
Calamari served with tartar sauce (2pp)
Fish bite (2pp)
Vegetable spring rolls (2pp)
Vegetable samosa (2pp)
Mini dim sims (2pp)
Meatballs with plum sauce (2pp)
Arrancini ball (2pp)
Pizza squares (1pp)
Chicken Skewers (2pp)
Chicken Drumettes (2pp)
Chicken wings (2pp)

SWEET

Mini Tiramisu (1pp)
Chocolate mud cake (1pp)
New York cheesecake (1pp)
Orange Flourless
Carrot Cake

ADD ON - \$30 per platter (8 to 10 guests)

Antipasto
Turkish bread and dip (V)
Fruit platter (V)
Cheese platter (V)V

CONFERENCE

ARRIVAL,MORNING TEA & AFTERNOON TEA

Ham and cheese croissant
Cheese tomato croissant
Party pie and Sausage rolls
Spring rolls and Samosas
Scone with jam and cream
Selection of mini pizza
Donuts
Banana bread
Carrot cake
Cheesecake
Selection of pastries and danishes
Vegetarian quiche
Assorted mini muffin
Fresh whole fruits

COLD

Garden salad
Classic coleslaw salad
Potato salad
Antipasto
Turkish bread and dip (V)
Chef's sections of sandwiches and wraps

CONFERENCE

HOT ITEM

Chickpea & falafel curry
Penne pasta; creamy sugo sauce; kale; chilli & grated parmesan cheese
Angus Beef slider; tomato relish, cheddar cheese, milk bun
Beef bourguignon; classic French beef stew; forest mushroom; bacon; rich red wine gravy
Classic Butter chicken; marinated chicken thighs slow cooked in its gravy finished with coriander
Pulled pork; milk buns; coleslaw
Gnocchi; creamy pesto sauce; sun-dried tomatoes; baby spinach & shaved pecorino

SIDE

Roasted baby potatoes, garlic butter and herb
Creamy mash potato
Steamed fragrant rice
Roasted cauliflower, dukkah
Steamed seasonal vegetable

GET IN TOUCH

Contact a member of our team today for a personalised meeting and tour of The Grand Star Reception.

(03) 9369 4446

info@grandstar.com.au

www.grandstar.com.au