

Radisson on Flagstaff Gardens Melbourne



About Us

Our dedicated wedding coordinator will look after your requirements from the moment you walk down the aisle in the stunning Flagstaff Gardens right to the time you close the door to your bridal suite. The entire team has commitment to superior service that is reinforced by the Radisson's 100% Guest Satisfaction Guarantee.

Our ceremony package will ensure Melbourne's unpredictable weather doesn't dampen your day, with a wet weather option situated in the gardens. Following your ceremony, your guests will be invited back to HQ's on William Restaurant for pre-dinner drinks, allowing you and your bridal party to slip away for photos.

For your reception, our dedicated function area is conveniently located on the first floor, a large function room, bridal suite and a pre-function area, catering for up to 150 guests. On offer are a variety of catering options from Executive Chef Leigh Robbins, who works with local producers to ensure all ingredients are sourced fresh daily. Being next door to the Queen Victoria Market our menus celebrate the fantastic produce that we are so lucky to have access to at the Radisson on Flagstaff Gardens.

Not a second thought We are the one

Function Room	Dimensions			Maximum Suggested Seating Style Capacity	
	Floor area sq m	Room size (m)	Ceiling height (m)	Dinner/ Banquet	Cocktail
Flagstaff 1 & 2	150	18x8	3.4	90	150
Pre-Function Area	130		3	-	-
HQ's on William Restaurant	100			-	50
Bridal Room	16	3x5.3	2.7	-	-





A Ceremony to Remember

The tranquil setting of Melbourne's oldest park - Flagstaff Gardens - provides the romantic background to your special day

- ~ Your choice of red, black or white carpet
- ~ Romantic white marquee
- Signing table with flowers
- Chairs with covers and sash for up to 50 guests
- ~ Wet weather option

From \$2,850.00





Grand Romance Dinner Package

- Personal wedding coordinator
- Your selection of hot and cold canapés
- ~ Three course alternate service dinner menu inclusive of coffee and tea
- Five and half hour beverage package inclusive of red, sparkling and white wine, beer, orange juice, mineral water and soft drink
- Complimentary menu tasting for two guests
- ~ Personalised menus
- Room rental
- ~ Lectern and microphone
- ~ Designated area for your wedding photographs

\$135.00per person (minimum spends apply)

Optinal Side Dishes

- ~ White cos, avocado, grilled smoked bacon & truffle pecorino
- ~ Roast pumkin with cumin seeds & honey labneh
- Lemon scented crusted potatoes
- ~ Broccolini with smoked almonds & burnt butter
- ~ Garden Salad
- ~ Seasonal Vegetables

\$13.00 per table - (per option)





Grand Romance Cocktail Package

- Personal wedding coordinator
- ~ Your selection of hot and cold canapés
- Substantial Canapé Package inclusive of coffee and tea
- Five and half hour beverage package inclusive of red, sparkling and white wine, beer, orange juice, mineral water and soft drink
- Complimentary menu tasting for two guests
- ~ Personalised menus
- ~ Room rental
- ~ Lectern and microphone
- ~ Designated area for your wedding photographs

\$120.00per person (minimum spends apply)

Optinal Upgrades

~ Deluxe Canapés Options (2pcs) \$5.00pp

Substantial Canape Options (1pcs) \$7.00pp

~ Dessert Canape Options (2pcs) \$5.00pp





Canapé Menu

Cold Selection

Vietnamese rice paper rolls (V)

Selection of California rolls with pickled ginger, soy & wasabi (V)

Chicken and cucumber finger sandwiches

Hot smoked salmon on pumpernickel with horseradish crème fraiche

Mini prawn bagels with fried caper and dill crème fraiche

Carpaccio of Black Angus, caramelised onion and horseradish cream cheese crostini

Hot Selection

Roast pumpkin and Yarra valley Persian fetta tartlets (V)

Chicken satay skewers

Pumpkin arancini with tomato relish

Gourmet selection of mini pies with tomato chutney

Crumbed and fried whiting goujon with house made tartare sauce

Asian style spring rolls, nouc nam dipping sauce

Chorizo, spinach and ricotta involtini with saffron aioli

Gourmet sausage rolls with tomato chutney

Steamed mini pork buns with Chinese BBQ sauce





Substantial Canapé Menu

Char Sui and prawn noodle boxes

Fish and chips, battered fish and chips with fresh lemon
Pulled lamb ragout with creamy mash and gremolata
Wild mushroom risotto with sage and aged parmesan

Moroccan chicken tagine with dates chickpea with buttered cous cous
Butter chicken, jasmine rice pilaf





Dinner Menu

Entrée Selection

Soup of the day

Beetroot cured ocean trout on potato gribiche with horseradish cream

Lamb shoulder salad – Victorian farmed lamb braised in Middle Eastern spices with tomato watercress, quinoa, larissa, latneh, sumac & fresh herbs

Roasted pumpkin & caramelised onion tart with petite salad and 12 year old balsamic

Chilli salted calamari, tossed with vermicelli noodles, green papaya, cashews, peppers, bean shoots, herbs and Vietnamese inspired dressing

Main Selection

Free range chicken breast wrapped in Serrano jamon

Market fish of the day

Roast beef sirloin with creamy mash potato, sautéed spinach, baby carrot, red wine jus, horseradish cream Herb crusted three point lamb rack with potato and truffle soufflé, five mushrooms, leek and saffron ragout served with asparagus

Wild mushroom tortellini with sage nut butter, tomato, concasse and truffle pecorino

Dessert Selection

Traditional sticky date pudding with butterscotch sauce with vanilla cream

Lemon curd tart with mixed berries and spun sugar

Chocolate brownie fudge tart with crème anglaise, Persian fairy floss and vanilla bean ice cream

Cheese Board

Desserts served with coffee and tea





Beverage Package

Beverage Package

A selection of Australian light and full strength beers Cascade Premium Light, Pure Blonde, Victoria Bitter

Rothbury Estate Wines Sparkling, Sauvignon Blanc, Shiraz Cabernet

> Chilled juices Soft drinks Iced water

Upgrade to a Deluxe Beverage Package for an additional \$9 per person...

A selection of premium Australian beers Crown Lager, Pure Blonde, Fat Yak Pale Ale, Cascade Premium Light

Local Victorian Region Wines
Taltarni Brut (Pyrenees)
St Huberts 'The Stag' Chardonnay (Yarra Valley), Cape Shank Pinot Grigio (Mornington)
Lake Cooper Cabernet Sauvignon (Heathcote), Mitchelton Shiraz (Nagambie).

Chilled juices Soft drinks Iced water

Due to the license conditions of the Radisson Melbourne, we are not able to permit our clients to consume their own beverages on the premises

If the hotels wine list does not offer you the selection you are looking for, our meeting manager is more than happy to tailor a wine list or beverage selection to suit your tastes.

The management and team at the Radisson are committed to the responsible service of alcohol. It is our aim to provide a safe and secure environment for all of our guests, team members and the surrounding community.



