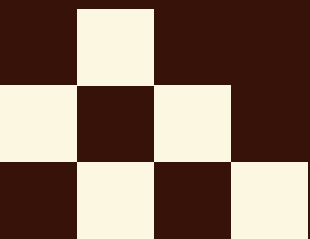
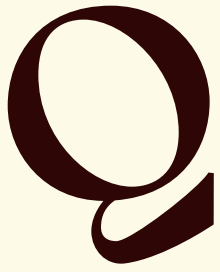


QUARTERHOUSE

WEDDING PACK





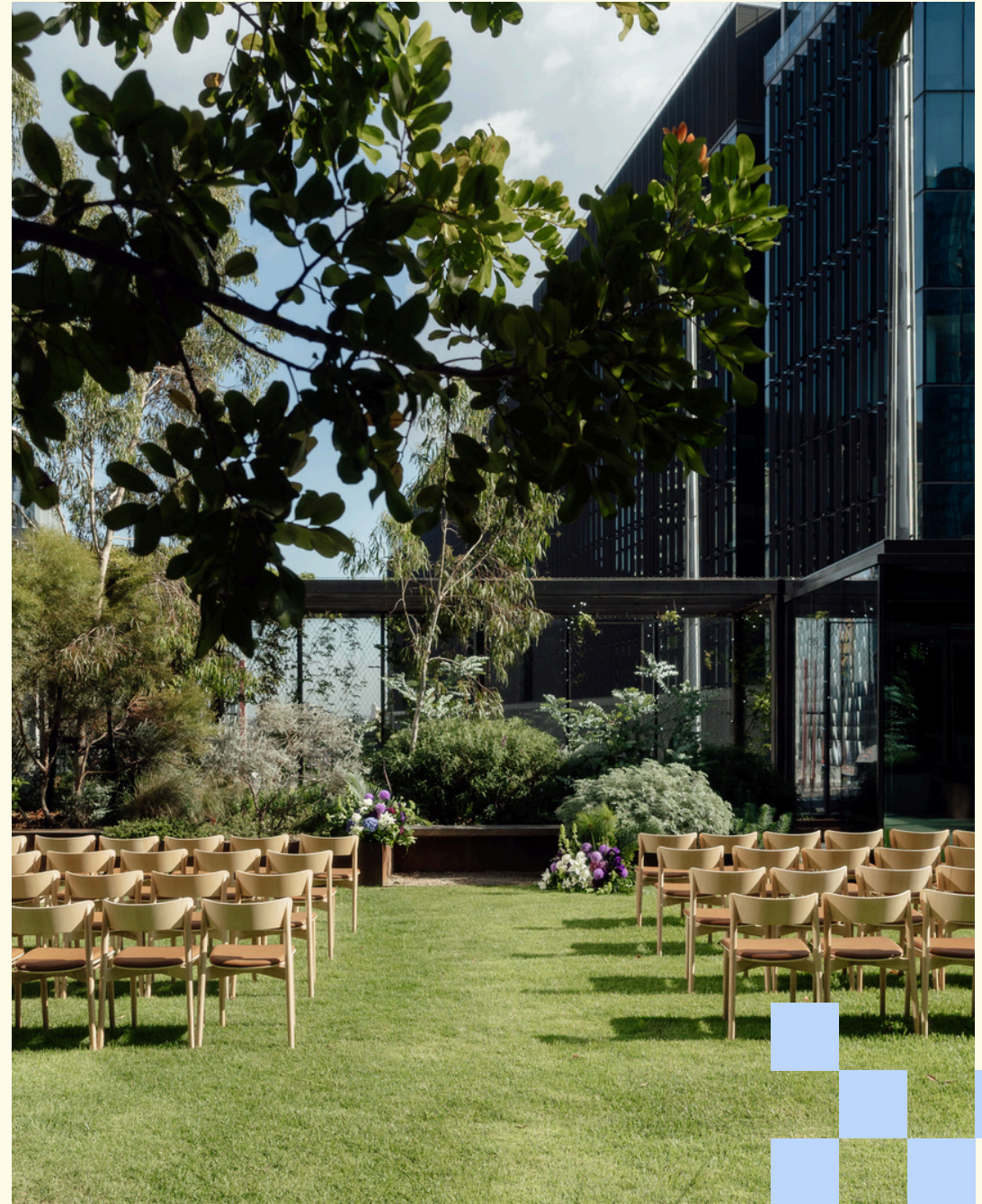
WELCOME TO QUARTERHOUSE

Discover a multi-level destination on Collins Street, where the vibrant energy of the city meets nature-inspired design for an unforgettable experience.

From the relaxed, cozy atmosphere of the ground floor to the refined elegance of The Hall upstairs, and stunning Rooftop and Sky Garden above, we have the perfect space for every occasion.

Indulge in a menu that is fresh, modern, and seasonal, designed to elevate your experience with every bite.

Where every corner invites you to relax, celebrate, and soak in the moment, you'll find a spot designed just for you.





WEDDINGS AT QUARTERHOUSE

WEDDINGS

“QUARTERHOUSE OFFERS A WEDDING EXPERIENCE THAT FEELS BOTH ELEVATED AND EFFORTLESS, RIGHT IN THE HEART OF MELBOURNE “

WHY COUPLES CHOOSE QUARTERHOUSE:

- A full private level for your wedding reception
- Flexible indoor-outdoor flow with rooftop access
- Central CBD location with easy guest access
- Seasonal menus and a drinks offering that doesn't miss
- Attentive, experienced team focused on a seamless, well-paced event

“To Miranda, Caitlin & the Quarterhouse team, Thank you so much for making our day so special! Everything was perfect and we are so appreciative of how relaxed and accommodating you were! So many people have commented on how amazing everything was!” - Lexi & Jax

“Thank you so much for hosting our wedding last weekend. We had such an amazing day and night! We have heard so much positive feedback from our friends, family and vendors. The day went so well we wish we could do it all again, Thank you, thank you, thank you!” - Rachel & Matty



WEDDINGS

Our ceremony cost is \$2,000, additional to wedding reception costs & minimum spend requirement.

CEREMONY INCLUSIONS:

- 50 Chairs
- Use of Bridal Suite
- Signing Table
- Sparkling and still water for guests
- Sound system for backing music
- wireless microphone for celebrant

CEREMONY LOCATIONS:

The rooftop level Skypark is available for a ceremony on the grass all day on Saturday and Sunday and after 6pm on a Monday - Friday.

Alternatively, your ceremony can take place in The Hall on level one.

For smaller guest numbers, we have semi-private spaces throughout the ground floor as well.



THE HALL

The Hall is your own private level for the night - a spacious, light-filled setting designed for long-table dinners, speeches that actually land, and a dancefloor that fills naturally.

With high ceilings, exposed brick, and large windows, it strikes that balance between refined and relaxed.

While ideal for larger events, The Hall can also be configured to suit more intimate gatherings.

SPACE TYPE						
PRIVATE	150	300	Y	Y	Y	Y



QUARTERHOUSE ROOFTOP

SPACE TYPE					
PRIVATE	250	Y	N	Y	Y

Perched high above Collins Street, our exclusive rooftop offers a dreamy private escape in the heart of Melbourne city with open air views and a stunning aesthetic.

This spacious yet intimate setting features a mix of lounge seating and cocktail-style arrangements, striking the perfect balance between relaxed and refined.

You'll have the entire rooftop level to yourself to enjoy curated cocktails, great company, and an elevated atmosphere.

Hosting a smaller celebration? The rooftop can be sectioned off to accomodate, creating a semi private space inside or outside.



THE ROOFTOP: INSIDE

SPACE TYPE					
PRIVATE	200	Y	N	Y	Y





CANAPÉS

Minimum of 20 guests required.

6 PIECES | \$40PP

8 PIECES | \$49P

10 PIECES | \$61PP

SUBSTANTIALS | 14EA

LG - Low Gluten | LD - Low Dairy |
V - Vegetarian | VG - Vegan |
LGO - Low Gluten Option |
LDO - Low Dairy Option | VO - Vegetarian
Option | VGO - Vegan Option

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.

COLD CANAPÉS

MARKET OYSTER (LD, LG)
shallot mignonette, lemon

PRAWN TART (LGO)
lemon, mascarpone, dill

BEETROOT TARTARE (LD, LG, V, VG)
rice cracker, beetroot powder, chives

LOCAL AGED CHEDDAR (V)
barossa bark & quince paste

HOT CANAPÉS

TRUFFLE & MUSHROOM ARANCINI (VG, LG)
vegan aioli

BEEF SLIDERS
pickles, cheese, ketchup, mustard

PORK + FENNEL SAUSAGE ROLLS
spiced tomato jam

MOROCCAN CHICKEN SKEWER (LD, LG)
harissa marinade

WAGYU BEEF SKEWER (LD, LG)
pepperberry jus gras, roast shallots

FRIED CHICKEN TENDERS
chilli glaze, pickles, aioli

CHORIZO + MANCHEGO CROQUETTE
chilli, tomato dip

MINI BEEF PIE
tomato relish

GARLIC FRIED BUTTON MUSHROOM (LD, V, VG)
pedro ximenez braised, aioli

SWEET CANAPÉS

70% CHOCOLATE ECLAIR (LGO, V)
fresh cream | raspberry powder

MINI CHOCOLATE TORTS (LD, LGO, V, VG)
toasted coconut

STICKY TOFFEE PUDDING (V)
salted caramel, chantilly

CHEESE + CRACKERS (LGO, V)
smoked cheddar, Barossa bark, quince

SUBSTANTIALS

CHARRED CUBANELLE PEPPER (LD, LG, V, VG)
lentils, olives, walnut, pickled onion, soft herbs

MINI HEIRLOOM TOMATO SALAD (LDO, LG, V, VG)
burrata, radish, basil

SALT + VINEGAR CALAMARI (LD, LGO)
aioli, lemon

MINI FISH + CHIPS (LD)
beer battered Murray cod, tartare, lemon

VERDE GNOCCHI (LG)
peas, broccolini, spinach

CHARCUTERIE + CHEESE TABLE
\$45PP

MIN 20 GUESTS
selection of cured meats, cheese, dips, olives, bread, lavosh



SIT DOWN

Minimum of 12 guests required.

2 COURSE SHARED | \$73PP

3 COURSE SHARED | \$83PP

2 COURSE ALT DROP | \$78PP

3 COURSE ALT DROP | \$89PP

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SHARED MENU

ENTREE

MARKET OYSTER (LD, LG)
shallot mignonette, lemon

**OLIVES + SMOKED ALMONDS
(LD, LG, V, VG)**

**HOUSE FOCACCIA + HERB BUTTER (V,
LDO)**

CHORIZO + MANCHEGO CROQUETTES
chilli + tomato dip

MAIN

150G STRIPLOIN (LDO, LGO)
jus, herb butter

BARRAMUNDI (LDO, LGO)
verde, lemon

SIDES

**CHARRED MIXED GREENS
(LD, LG, V, VG)**
lemon dressing

SALT & VINEGAR SKIN ON FRIES
aioli

**HEIRLOOM TOMATO SALAD
(LD, LG, V, VG)**

DESSERT

BISCOFFMISU

ALT DROP

ENTREE - SELECT 2

MARKET OYSTER (LD, LG)
shallot mignonette, lemon

WAGYU BEEF SKEWERS (LDO, LGO)
pepperberry just, roast shallots,
chives

**MUSHROOM + TRUFFLE ARANCINI (LDO,
LGO, V, VG)**
truffle aioli

FRIED SQUID (LDO, LG)
pickled fennel, lemon, aioli

CHORIZO + MANCHEGO CROQUETTE
chilli + tomato dip

**WOOD FIRED FLATBREAD
(VG, LDO, LGO)**
olives, hummus, tapenade

MAIN - SELECT 2

150G STRIPLOIN (LDO, LGO)
jus, verde, remoulade

BARRAMUNDI (LD, LG)
salsa verde, cavolo nero

MOROCCAN CHICKEN (LDO, LGO)
chickpeas, peppers,
goats cheese, cous cous

GNOCCHI VERDE (LDO, V)
broccolini, spinach, peas,
parmesan

DESSERT - SELECT 2

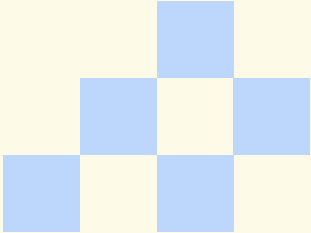
BISCOFFMISU

STICKY TOFFEE PUDDING

BOUNTY CHOCOLATE TORT (LD, VG)

BEVERAGE PACKAGES

Minimum of 20 guests required.



STANDARD

- 2 HOURS - \$53
- 3 HOURS - \$68
- 4 HOURS - \$81

WINE

Mr. Mason Sparkling Cuvee Brut NV
Dottie Lane Sauvignon Blanc
Hearts Will Play Rose
Henry & Hunter Shiraz Cabernet

BEER & CIDER

Carlton Draught
Stone and Wood Pacific Ale
James Squire Orchard Crush
Hahn Premium Light

NON-ALCOHOLIC

Selection of soft drinks
and juices

PREMIUM

- 2 HOURS - \$65
- 3 HOURS - \$78
- 4 HOURS - \$93

WINE

Mr. Mason Sparkling Cuvee Brut NV
Mount Paradiso Prosecco NV
Vivo Moscato
Dottie Lane Sauvignon Blanc
Lost Woods Chardonnay
Hearts Will Play Rose
Sud Rose Magnum
Henry & Hunter Shiraz Cabernet
Storm & Saint Pinot Noir

BEER & CIDER

Carlton Draught
Stone and Wood Pacific Ale
Balter XPA
James Squire Orchard Crush
Hahn Premium Light

NON-ALCOHOLIC

Selection of soft drinks
and juice

DELUXE

- 2 HOURS - \$76
- 3 HOURS - \$90
- 4 HOURS - \$104

WINE

Mr Mason Sparkling Cuvee Brut NV
Mount Paradiso Prosecco NV
Chandon Brut NV
Vivo Moscato
Dottie Lane Sauvignon Blanc
Mill Flat Sauvignon Blanc
Gabbiano Pinot Grigio
innocent bystander Chardonnay
Hearts Will Play Rose
Sud Rose Magnum
St Huberts Pinot Noir
Tellurian Redline Shiraz
Henry & Hunter Shiraz Cabernet
Maretti Sangiovese

BEER & CIDER

Full Range of tap products

NON-ALCOHOLIC

Selection of soft drinks
and juice

* Please note, all packages subject to product availability

BEVERAGE ADD ONS

COCKTAIL ON ARRIVAL

Treat your guests to a bespoke cocktail on arrival for an additional \$18pp in addition to any beverage package. Minimum of 20 guests.

SPIRITS UPGRADE

House spirits available to add on to all beverage packages for \$29pp. Minimum of 20 guests.

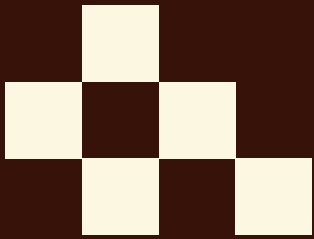
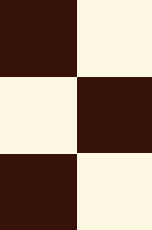
BAR TAB ON CONSUMPTION

A bar tab can be arranged for your wedding with a specified limit or amount in mind that you feel comfortable with spending. Your bar tab can be reviewed as your event progresses and increased if required. However, we will always ensure you are in control of the amount throughout the event.

CASH BAR

Allow your guests to choose from our extensive beverage selection, which they can purchase throughout your function.





QUARTERHOUSE

(03) 8563 0075

693 Collins Street, Docklands, VIC 3008

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