

*Welcome*  
= TO =  
**THORNBURY**  
*WEDDINGS*

**“Guests absolutely loved the venue and service, it was truly the best wedding ever, so great that I want to do it all over again at Welcome To Thornbury!”**



# ***WELCOME TO THORNBURY IS NORTHSIDE'S HOME OF FUN, GOOD VIBES ONLY WEDDINGS***

Please speak with our function team for more information on choosing the best package for your wedding.

520 High Street, Northcote 3070  
functions@welcometothornbury.com  
+ 03 9020 7940



# OUR SPACES



# THE SHOWROOM

The Showroom is located at the front of the venue with its own private entrance from High Street.

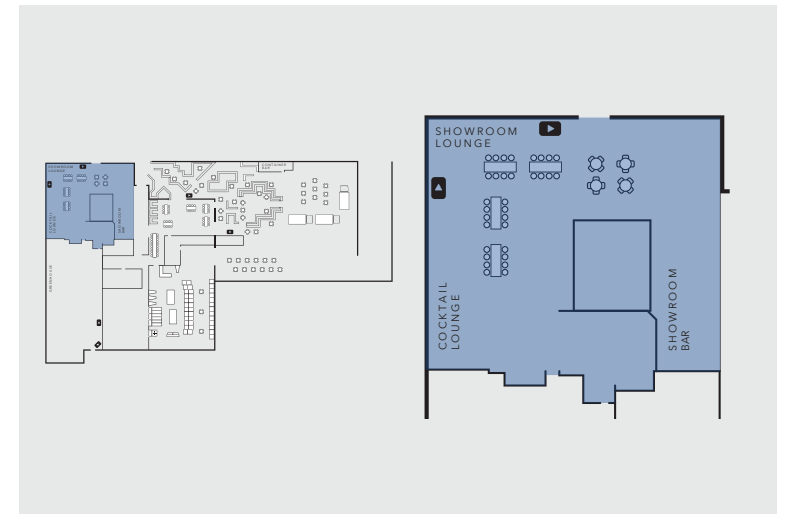
A modern, welcoming space with brown leather couches, copper bar and black steel finishes. The room has its own stage, PA system and microphone for entertainment and speeches.

Featuring a floor to ceiling glass sliding door to divide the room into two separate spaces, making it perfect for both smaller weddings or hosting both ceremony and reception.



## BOOK A TOUR

## ENQUIRE



✓	✓	✓	✓	✓	✓
Cocktail 200	Seating 50	Private Bar	AV: Mic + TV	Wheel-chair access	Private Bathroom

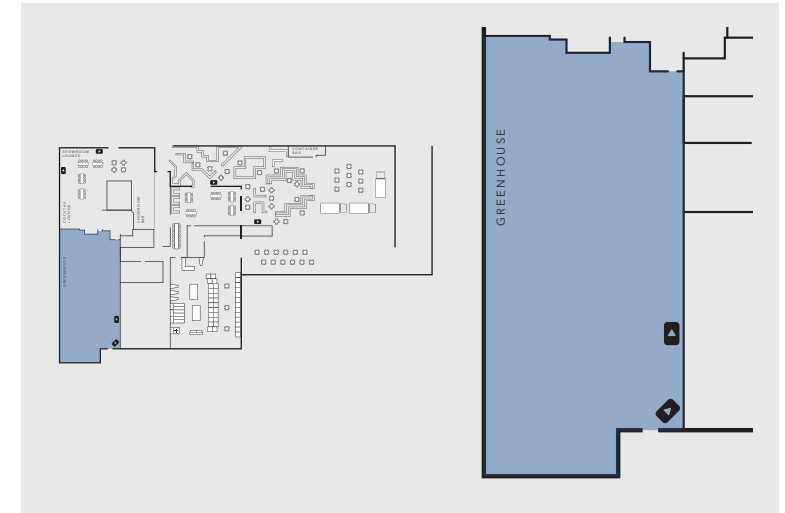
# THE GREENHOUSE

Perfect for wedding ceremonies and receptions, The Greenhouse is a super flexible industrial warehouse space suited for larger celebrations.

The room offers an abundance of natural light, and plenty of opportunity to make the space fit your vision with florals and styling.

The space can cater a sit down meal for up to 180 guests or cocktail style for up to 400 and still have room for a dance floor. So many photo opportunities and your loved ones will be talking about it for years to come.

Separate from the hustle of the famous Welcome to Thornbury beer garden, The Greenhouse has its own private bar, bathrooms and AV system.



**BOOK A TOUR**

**ENQUIRE**

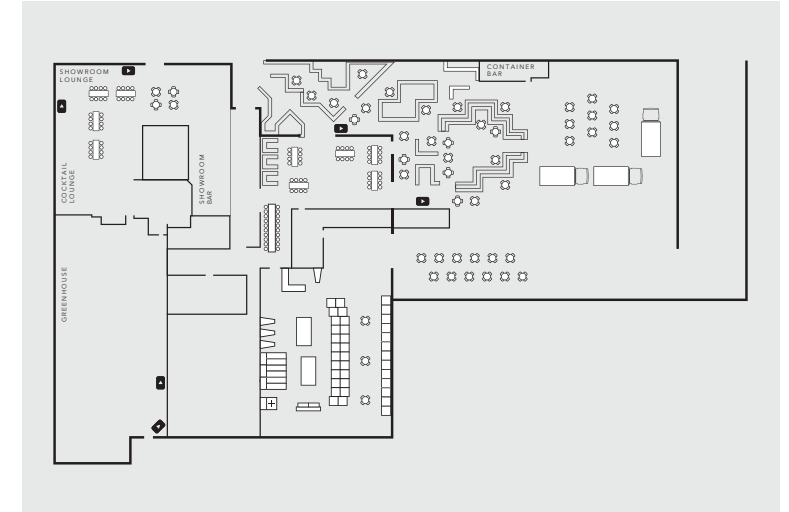
✓	✓	✓	✓	✓	✓
Cocktail 400	Seating 180	Private Bar	AV: Mic + TV	Wheel-chair access	Private Bathroom

# WHOLE VENUE

If you want the wedding of all weddings, why not hire the whole venue?

You can have your ceremony in The Greenhouse, canapes in the Beer Garden, reception in The Showroom and guests can take advantage of The Arcade.

So many photo opportunities and your loved ones will be talking



# BOOK A TOUR

# ENQUIRE

✓	✓	✓	✓	✓	✓
Cocktail 1500	Seating 300	Private Bar	AV: Mic + TV	Wheel-chair access	Private Bathroom

## OTHER SPACES

Welcome to Thornbury offers a variety of spaces for you and your guests to enjoy.

Your loved ones can enjoy drinks on The Deck while you have your photographs taken, or you can add some fun with games time in The Arcade.

### THE ARCADE

Perfect for the big kids, The Arcade is licenced and home to the biggest collection of retro arcade games in Melbourne. With over 90 games to choose from, think Pinball, Space Invaders, Mortal Kombat, Pac-Man, Dance Dance Revolution, Air Hockey and Pool.

We can create custom packages to keep your guests entertained.

### THE DECK

The Deck is a semi-private area located just next to the main entrance of the precinct. Bookable for groups of 20-65 and the perfect place for guests to gather if you are having your ceremony offsite or have down time while your photos are taken.

It has a retractable roof and outdoor heaters for guaranteed good times through all of Melbourne's seasons.

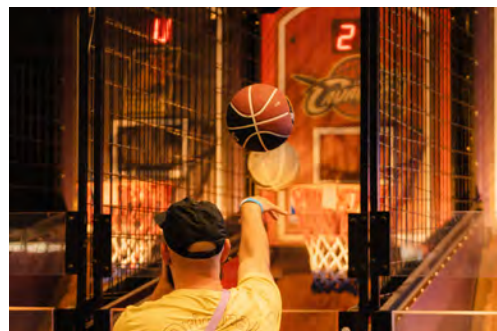
### THE COURTYARD

Smack bang in the heart of the Beer Garden with an outdoor bar, The Courtyard is a space with a mix of high garden tables, bar stools and bench seats.

Outdoor heating, tv screen and coverage means it's perfect all year round.

**BOOK A TOUR**

**ENQUIRE**



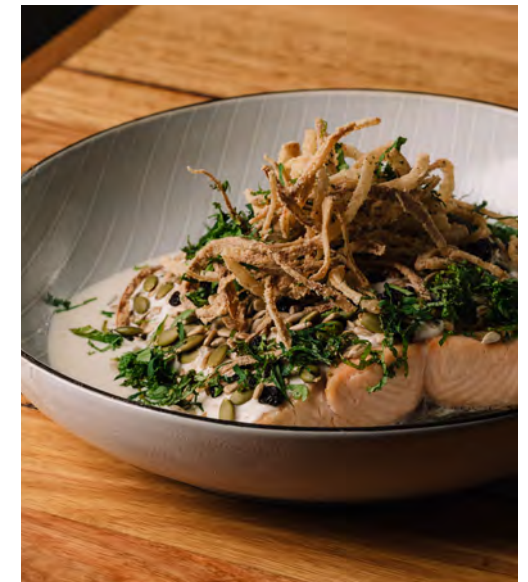


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# FOOD PACKAGES



**“Absolutely amazing! From first point of contact to the day of the wedding. The food was in abundance and was absolutely delicious. Our guests loved our wedding venue!”**



# SMALL EATS PACKAGES

Our small eats food packages are customisable to perfectly suit your occasion's needs.

## Individually priced items

Small eats - \$6 per piece  
*(pork bao & Cheese burger \$7 per piece)*

Substantials - \$9 per piece  
*(Lamb shoulder & beef burrito bowl \$10 per piece)*

## Small eats packages

### Pricing

**Hungry**  
\$45 per person  
5 small eats + 2 substantials

**Starving**  
\$55 per person  
7 small eats + 2 substantials

**Famished**  
\$65 per person  
5 small eats + 4 substantials

### Dietaries

GF-Gluten free

GFO-Gluten free option

V-Vegetarian

VO-Vegetarian option

VG-Vegan

VGO-Vegan option

DF-Dairy free

DFO-Dairy free option

Minimum of 20 guests  
Seasonal menu changes may apply



# MENU SMALL EATS

## Small eats

### Pricing

Small eats - \$6 per piece  
*(pork bao & Cheese burger \$7 per peice)*

### Packages

#### Hungry

\$45 per person  
5 small eats + 2 substantial

#### Starving

\$55 per person  
7 small eats + 2 substantial

#### Famished

\$65 per person  
5 small eats + 4 substantial

Minimum of 20 guests  
Seasonal menu changes may apply

## Served Cold

- Goat's cheese, pea and pancetta tart <sup>(VO)</sup>
- Watermelon bites topped with feta cheese and mint <sup>(V) (GF)</sup>
- Tuna tataki on a sesame wafer <sup>(GF) (DF)</sup>
- Avocado tostada with salsa macha <sup>(GF) (VG) (DF)</sup>
- Black Trevally ceviche totopo with mojo verde <sup>(GF) (DF)</sup>
- Corn fritters with almond cream <sup>(GF) (VG) (DF)</sup>
- Sesame tofu skewer with soy mushroom <sup>(GF) (VG) (DF)</sup>
- Roast beef on toasted baguette with mustard mayonnaise <sup>(DF)</sup>

## Served Hot

- Mexican cheese croquette with smoked capsicum aioli <sup>(GF) (V)</sup>
- Southern fried chicken topped with aioli and pickles <sup>(GF) (DF)</sup>
- Falafel slider with beetroot hummus <sup>(VG) (GFO) (DF)</sup>
- Sausage rolls with tomato chutney
- Glazed pork belly bao with red cabbage and red curry mayonnaise <sup>(DF)</sup>
- Cauliflower pakora with mango chutney <sup>(GF) (VG) (DF)</sup>
- Classic beef and gravy pie with tomato chutney
- Cheeseburger slider with American cheese, pickles and burger sauce <sup>(GFO)</sup>
- Vegetable samosa with mango chutney <sup>(V)</sup>
- Hot chips <sup>(VG) (GF)</sup>



# MENU SUBSTANTIALS

## Substantials

### Pricing

Substantials - \$9 per piece

*(Greek lamb & beef brisket \$10 per peice)*

### Hungry

\$45 per person

5 small eats + 2 substantials

### Starving

\$55 per person

7 small eats + 2 substantials

### Famished

\$65 per person

5 small eats + 4 substantials

Classic fish and chips with house made tartare <sup>(GF)</sup> <sup>(DF)</sup>

Chicken parmigiana served with chips

Chilli - salt calamari with an Asian herb salad and nouc cham <sup>(GF)</sup> <sup>(DF)</sup>

Potato gnocchi with tomato sugo and pangrattato <sup>(V)</sup>

Falafel with Greek salad and beetroot hummus <sup>(GF)</sup> <sup>(VG)</sup> <sup>(DF)</sup>

Smoked beef brisket with apple slaw and house made BBQ sauce <sup>(GF)</sup> <sup>(DF)</sup>

Greek style lamb souvlaki cups with tzatziki and pita <sup>(GFO)</sup>

Slow cooked cherry tomato penne with olive crumb <sup>(VG)</sup> <sup>(DF)</sup>

Poutine with cheese curds and house made gravy



Minimum of 20 guests

Seasonal menu changes may apply

## ADD ON

### Food package add on

#### Grazing tables

\$800 per table - Serves 50

#### Cheese & charcuterie

A selection of 3 cheese and cured meats served with bread, crackers, pickles, olives, nuts and seasonal fruit.

#### Cheese & antipasto

A selection of 4 cheese with grilled vegetables and dips, served with bread, crackers, pickles, olives, nuts, and seasonal fruit.

#### Mixed desserts

Baked sweets (lemon tarts, chocolate brownies and donuts) served with an assortment of lollies and chocolates.

#### Kids meals

\$15 per child

Chicken nuggets and chips

Fish and chips

Sausage rolls with tomato sauce

Cheesy pasta

Spaghetti Bolognese



# FOOD PACKAGES BANQUET

Our banquet menu is served share-style with dishes placed in the centre of the table for each course.

## Banquet menu

### Pricing

#### Peckish

\$55 per person

2 smalls, 2 mains, 3 sides

20+ guests

#### Ravenous

\$75 per person

3 smalls, 3 mains, 3 sides

20+ guests

*\*Lamb main incurs an additional \$5 per person*

### Dietaries

GF-Gluten free

GFO-Gluten free option

V-Vegetarian

VO-Vegetarian option

VG-Vegan

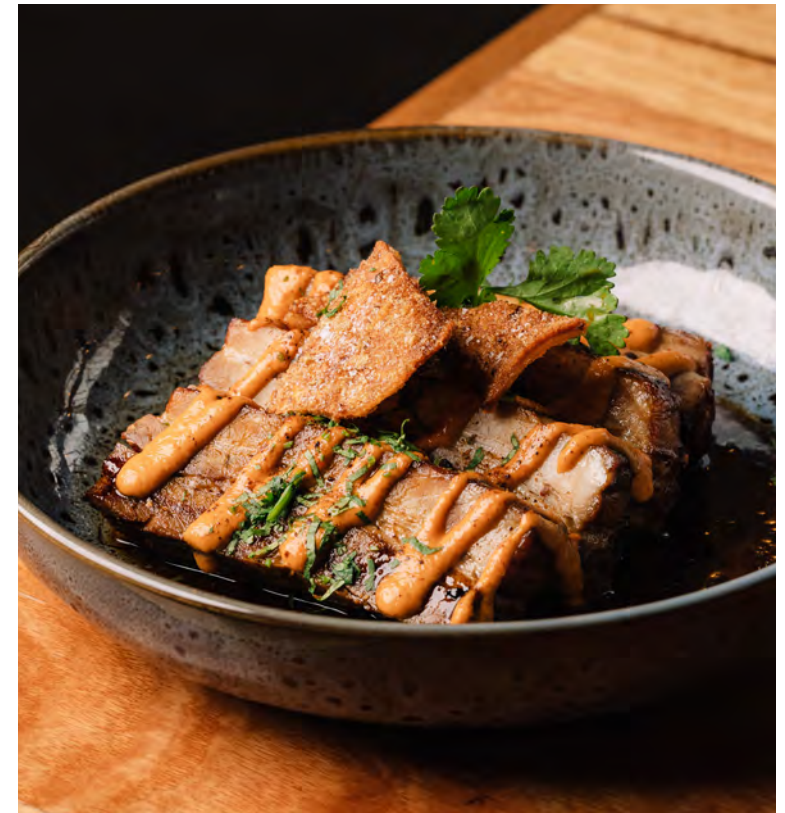
VGO-Vegan option

DF-Dairy free

DFO-Dairy free option

Minimum of 20 guests

Seasonal menu changes may apply



# MENU BANQUET

## Banquet menu

### Pricing

#### Peckish

\$55 per person  
2 smalls, 2 mains, 3 sides  
20+ guests

#### Ravenous

\$75 per person  
3 smalls, 3 mains, 3 sides  
20+ guests

*\*Lamb main incurs an additional \$5 per person*

## Smalls

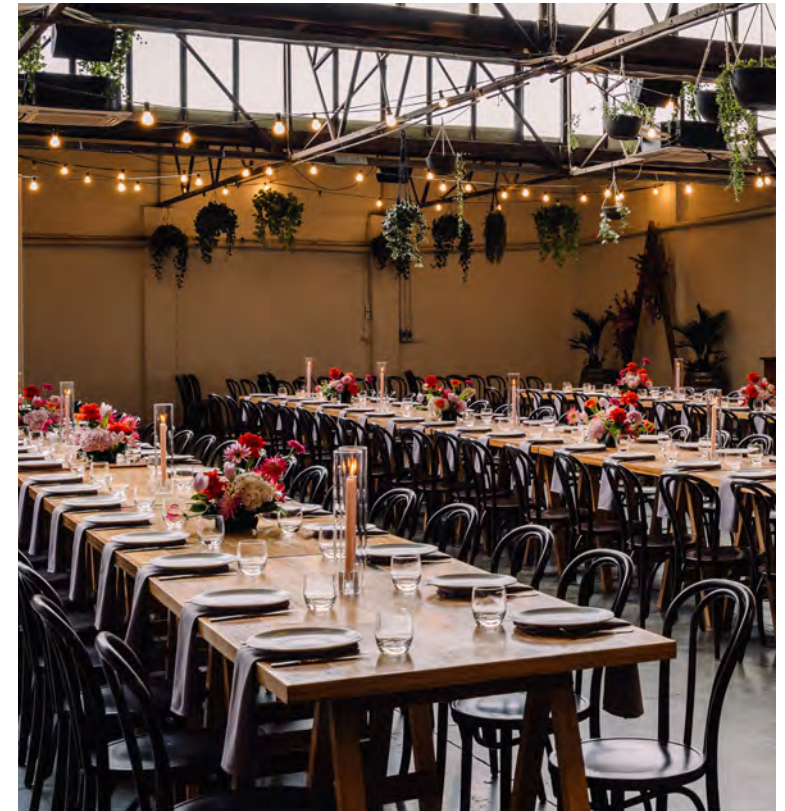
Chilli - salt calamari with an Asian herb salad and nouc cham <sup>(GF, DF)</sup>  
 Caprese salad with heirloom tomato, buffalo mozzarella and basil <sup>(V,GF)</sup>  
 Southern fried chicken with aioli and pickles <sup>(GF, DF)</sup>  
 Miso glazed eggplant with crispy onions and chimmichurri sauce <sup>(VG,DF)</sup>  
 Corn fritters with almond cream, sumac and chilli jam <sup>(VG, DF, GF)</sup>  
 Thai beef salad with nouc cham dressing <sup>(DF) (GF)</sup>  
 Charred broccolini with almond cream and citrus glaze <sup>(VG, DF, GF)</sup>

## Mains

Greek lamb shoulder with Tzatziki <sup>(GF, DFO)</sup>  
 Smoked beef brisket with house made BBQ sauce <sup>(GF, DF)</sup>  
 Glazed twice cooked pork belly with red curry dressing <sup>(GF, DF)</sup>  
 Potato gnocchi with tomato sugo and pangrattato <sup>(DF, V)</sup>  
 Baked salmon fillet with salsa verde and fried capers <sup>(GF)</sup>  
 Slow cooked cherry tomato penne with olive crumb <sup>(VG, DF)</sup>  
 Sweet potato Madras curry <sup>(VG, DF, GF)</sup>

## Sides

Garden salad <sup>(GF, DF, VG)</sup>  
 Crunchy potatoes with rosemary salt <sup>(GF, DF, VG)</sup>  
 Sweet potato wedges with chilli salt and sour cream <sup>(DF, V)</sup>  
 Mediterranean pasta salad with seasonal green pesto <sup>(V)</sup>  
 Mac and cheese  
 Apple and red cabbage slaw <sup>(VG, DF, GF)</sup>  
 Moroccan cous cous and sweet potato salad <sup>(VG, DF)</sup>



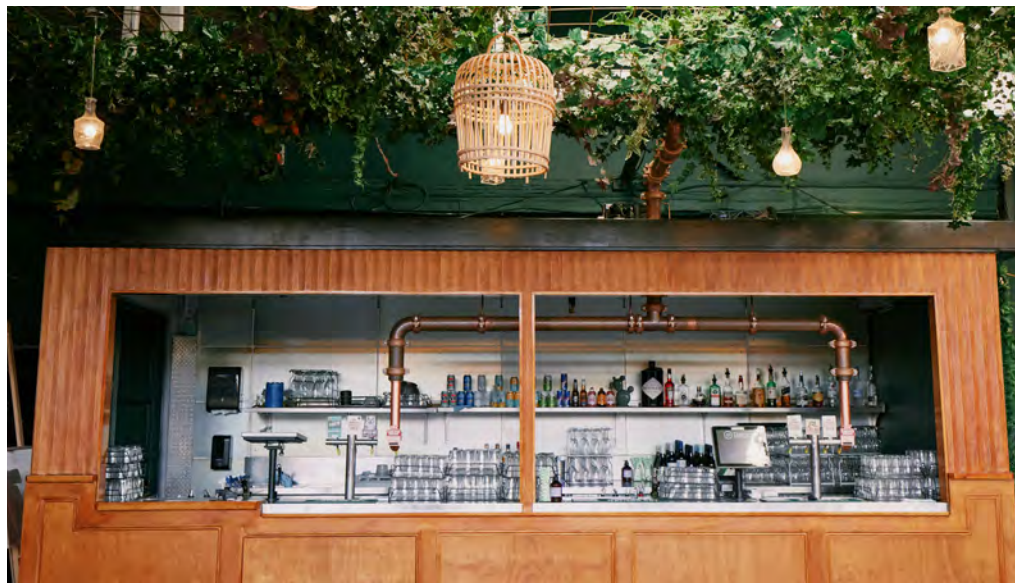


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**BEVERAGE  
PACKAGES**



**“Drinks were varied, cold and well served. Wish we could do it all again! Thank you to the whole team.”**



# BEVERAGE PACKAGES

Our beverage packages are designed to complement our food offering, and cater to your preferences.

## Basic package

### Pricing per person

3 hr-\$55  
4 hr-\$65  
5 hr-\$75

### Inclusions

1 x tap beer  
1 x tap cider  
1 x light beer (bottle)

1 x prosecco  
1 x white wine  
1 x red wine

Soft drinks and juice

## Upgraded

### Pricing per person

3 hr-\$65  
4 hr-\$75  
5 hr-\$85

### Inclusions

2 x tap beer  
1 x tap cider  
1 x light beer (bottle)

1 x prosecco  
2 x white wine  
2 x red wine

Soft drinks and juice

## Premium

### Pricing per person

3 hr-\$85  
4 hr-\$95  
5 hr-\$105

### Inclusions

5 x tap beer  
1 x tap cider  
1 x light beer (bottle)  
1 x zero alcohol beer (bottle)  
1 x prosecco

3 x white wine  
3 x red wine  
1 x rosé  
1 x moscato

Soft drinks and juice

Please note that the beverage list is subject to change. Confirmation of the menu will be confirmed closer to your wedding.

# ADD ON

Our beverage packages add-ons, feature a carefully curated selection of drinks to upgrade your special day.

### Non-alcoholic add on

Childrens drinks package (soft drink and juice)	\$25 per child
House craft sodas	\$6 each
Tea and coffee station	\$2.50 per person

### Spirits add on

(Only available on top of any beverage package)

Basic spirits package	\$25 per person
Premium spirits package	\$45 per person

### After dinner

Butterscotch Schnapps	\$10 each
Limoncello	\$11 each
Sambuca	\$12 each
Aperol Spritz	\$16 each
Espresso Martini	\$20 each
Old Fashioned	\$24 each

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# ADD ON

## Cocktail add on

### Classics

Margarita - Tequila, Tiple Sec and lime juice	\$18
Whisky Sour - Whiskey, lemon juice, wonderfoam	\$21
Amaretto Sour - Disaronno Amaretto, lemon jucie, wonderfoam	\$21
Seasonal Mojito - White rum, soda, mint, lime, seasonal fruits	\$21

### To finish

Espresso Martini - Vodka, Kahlua and house-made cold brew	\$20
Negroni - Four Pillars Gin, Campari, sweet vermouth	\$22
Woodford Old Fashioned - Bourbon, bitters and orange	\$24

### Cocktail Jugs

\$45 each / \$16 glass

Aperol Spritz - Aperol, sparkling wine, soda and fresh orange
Pimms - Pimms, lemonade, mint and fresh seasonal fruits
WTT Sangria - Licor 43, red wine, lemonade and fresh seasonal fruit (min. 5 jugs order)

### Mocktails

Strawberry Sunset - strawberry puree with lemonade and lime	\$9
Tropical Punch - cranberry, apple and pineapple juice	\$8

Please note that the beverage list is subject to change. Confirmation of the menu will be confirmed closer to your wedding.



**Information & Enquires**

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