



Eureka 89 is a premier venue boasting the highest vantage point in the Southern Hemisphere. Combining sleek design with amazing views spanning 360 degrees across Melbourne, Eureka 89 executes weddings of the highest standard resulting in a memorable day for you and your guests.

EUREKA 89 EVENTS

Lunch Wedding Package
Cocktail Wedding Package
Dinner Wedding Package

LUNCH WEDDING PACKAGE \$155 per person (Minimum spend required)

Please choose two items in each course below to be served alternately.

House made bread and mixed leaf salad provided to tables

ENTRÉE

Cured hiramasa kingfish, cucumber, puffed grain
Risotto of beetroot textures, dried goat feta, truffle oil
Seared duck, kale, sour onion, macadamia
Seared scallops, pickled apple, enoki, lobster oil

MAIN

John dory, artichoke, white radish, caper sauce
Braised pork belly, red quinoa, confit shallot, beetroot
Beef fillet and braised cheek, celeriac rosti, mushroom
Roasted chicken, leek, spelt, onion tempura

OPTIONAL MAIN SIDE DISHES

\$10 per dish per table

Roasted potato, paprika butter
Grains, seeds, lentils, feta, pomegranate pearls
Honey-roasted pumpkin, pine nuts, parsley
Steamed baby beans, peas, rocket pesto

DESSERT

Caramel parfait, chocolate soil, salted macadamia brittle
Steamed orange treacle pudding, crème fraîche ice cream
Coconut panna cotta, freeze-dried mandarin, lemon cake
Deconstructed chocolate tart, raspberry, citrus, chocolate wafer

OR

Dessert platters to the table
(3 items per person, chef's selection)

OR

Cheese platters to the table

TO FINISH

Tea, Coffee

BEVERAGE PACKAGE

4 hour beverage package

Beverage package upgrade available upon request

Please select 3 wines from the below selection

Oakdene Sparkling NV, Bellarine Peninsula VIC

A delicate fruit driven style. Citrus flavours and subtle yeast characters with firm acid give the wine great overall balance, length and freshness.

Dalzotto 'Pucino' Prosecco NV, King Valley VIC

Pucino is the ancient Roman name for Prosecco. This is a prosecco of true richness and complexity that is perfect for any style of event.

Punt Road Pinot Gris 2016, Yarra Valley VIC

A lovely, silky pinot gris that is easy to drink and friendly with food. It is fresh and lively, with crunchy nashi pear and lemon, and textural harmony.

Rob Dolan 'True Colours' Chardonnay 2015, Yarra Valley VIC

Natural balanced acidity and strong varietal characters are a hallmark of this 2015 vintage, which is looking to be a benchmark year in the Yarra. Expect stonefruit, white flowers and light cashew notes.

Mount Macleod Pinot Noir 2016, Gippsland VIC

Lifted and clean notes of pomegranate, ripe strawberries and cherries sing, whilst earthier beetroot notes hum away in the background.

Sanguine Estate Shiraz 2015, Heathcote VIC

Utilizing traditional winemaking practices, this boutique winery has produced a lovely shiraz with aromas of ripe berry fruit and spice, and a palate of rolling fruit flavours and supple tannins.

Cascade Pale Ale

Melbourne Bitter

Cascade Premium Light

San Pellegrino and Aqua Panna Mineral Waters

Juices and Soft Drinks



COCKTAIL WEDDING PACKAGE \$170 per person (Minimum spend required)**COLD CANAPÉS**

Oyster, ginger, dashi dressing *gf*

Treacle-cured salmon tartare, rice cracker, shallot crisp *gf*

Spanner crab, yuzu, kipfler, candied chilli *gf*

Assorted sushi, wasabi, soy *v gf*

Open rice paper rolls *v gf*

Please choose from - chicken, pork, prawn or vegetarian

Meredith feta, caramelised onion, oat crisp, sunflower *v*

Blue cheese, linseed, pumpkin textures *v gf*

Koji duck breast, miso, pickled kohlrabi

Seared wallaby, carrot, macadamia *gf*

Taleggio, leek, enoki crisp *v*

HOT CANAPÉS

Cod and cheese croquette, parsley mayo

Steamed prawn dumpling, soy, ginger dip

Chermoula chicken skewer, coriander yoghurt *gf*

Beef burgundy and mushroom pie, tomato jam

Brie and tomato arancini, parmesan aioli *v*

Peking duck pancakes, cucumber, spring onion

Venison and pickled raisin tartlet, sorrel

Barbeque pork baby bao, black vinegar

Beetroot and Woodside goat curd tart, hazelnut *v*

Sweet corn and coriander empanada, chimichurri

MORE SUBSTANTIAL ITEMS

Crispy duck, papaya, spring onion, sesame dressing

Beef cheek raviolo, braised mushrooms

Pulled pork, fennel, radish, milk bun

Seared cheese gnocchi, lemon burnt butter, dried feta

Fish taco, tomato and red onion salsa, coriander

Wagyu beef slider, pancetta, pickles, brioche

Fried chicken, pickled slaw, kewpie

ROVING DESSERTS

Strawberry mini donuts

Lemon curd, choux buns

Chocolate tart, raspberry textures

Rhubarb cheesecake, ginger biscuit, elderflower syrup

Vanilla bean brûlée, freeze-dried mandarin

Caramelised apple, berry gel, pistachio tuile

8 canapés per person, 4 more substantial items, 2 roving desserts

BEVERAGE PACKAGE

5 hour beverage package

Beverage package upgrade available upon request

Please select 3 wines from the below selection

Oakdene Sparkling NV, Bellarine Peninsula VIC

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Sanguine Estate Shiraz 2015, Heathcote VIC

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Cascade Pale Ale

Melbourne Bitter

Cascade Premium Light

San Pellegrino and Aqua Panna Mineral Waters

Juices and Soft Drinks



DINNER WEDDING PACKAGE \$205 per person (Minimum spend required)**CANAPÉS ON ARRIVAL***Chef's selection, 2 items per person***Please choose two items in each course below to be served alternately.***House made bread and mixed leaf salad provided to tables***ENTRÉE**

Ricotta and parmesan tortellini, roasted cauliflower

Cured hiramasa kingfish, cucumber, puffed grain

Venison carpaccio, saltbush, tomato, ice plant, horseradish

Risotto of beetroot textures, dried goat feta, truffle oil

Seared duck, kale, sour onion, macadamia

Seared scallops, pickled apple, enoki, lobster oil

MAIN

John dory, artichoke, white radish, caper sauce

Flinders Island lamb rump, pickled zucchini, radicchio

Braised pork belly, red quinoa, confit shallot, beetroot

Cape Grim sirloin and braised cheek, celeriac rosti, mushroom

Roasted chicken, leek, spelt, onion tempura

Barramundi, garlic, potato mousseline, crispy kale

MAIN SIDE DISHES \$10 per dish per table

Roasted potato, paprika butter

Grains, seeds, lentils, feta, pomegranate pearls

Honey-roasted pumpkin, pine nuts, parsley

Steamed baby beans, peas, rocket pesto

DESSERT

Milk tart, coffee soil, caramel, freeze-dried passionfruit

Caramel parfait, chocolate soil, salted macadamia brittle

Steamed orange treacle pudding, crème fraîche ice cream

White chocolate and pecan pie, maple ice cream, fudge tuile

Coconut panna cotta, freeze-dried mandarin, lemon cake

Deconstructed chocolate tart, raspberry, citrus, chocolate wafer

OR

Dessert platters to the table

*(3 items per person, chef's selection)***OR**

Cheese platters to the table

TO FINISH

Tea, Coffee

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WEDDING RECEPTION INCLUSIONS

Event manager, service staff and chefs

Black linen table cloths and napkins

Furniture: tables, Italian black leather chairs, cylindrical glass candle centerpieces, couches and ottomans

All necessary crockery, cutlery and glassware

Lounge area for pre dinner drinks and canapés

In house PA system for background music (iPod connection)

Lectern and microphone or roving microphone for speeches

Mandatory Eureka 89 security personnel

No room hire fee based on minimum spend requirement being met

OPTIONAL EXTRAS

Wedding Ceremony can be booked in a separate space for standing wedding ceremonies accommodating up to 80 guests (dependent on availability). The ceremony takes place in front of floor to ceiling windows overlooking Botanical Gardens.

\$500 hire fee applicable and the space can be available until 4pm on the day of your wedding

Floral centerpieces – starting from \$125 per table

DJ – \$200 per hour including equipment hire

Dance floor - \$820 for a 6 x 4m parquet dance floor including delivery, set up & pack down

Live entertainment – agency recommendations can be provided to assist you in booking a band

Photographer - recommendations can be provided



GETTING THERE

The Eureka 89 entrance is located on the east side of Eureka Tower near the palm trees at ground floor level.
Please enter via the red carpet.

CAR PARKING

Wilson Parking is our preferred partner for car parking and is located at the base of Eureka Tower.
Wilson Car Park is accessed from the corner of City Road and Southgate Avenue.

Preferred Eureka Level 89 visitor rates apply when exiting before 6am the following day.

Monday – Friday (entry before 4pm): \$13*

Monday – Friday (entry after 4pm): \$ 6*

Weekends & Public Holidays: \$ 6*

Please ensure that you validate your parking ticket at the Eureka Skydeck Gift Shop when departing before 10pm.
Please ensure that you validate your parking ticket at the Eureka Level 89 exit when departing after 10pm.

**Parking rates subject to change*

TAXIS

There is a taxi rank on Riverside Quay adjacent to Eureka Tower.

PUBLIC TRANSPORT

Situated in Southbank set back from Melbourne's Yarra River, Eureka 89 is an easy walk from the CBD, Federation Square or Crown Casino. Flinders Street train station is an approximate 5 minute walk from Eureka 89.
There are also numerous tram and bus routes which drop near to the Southbank area.

