



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 \$160 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

Pumpkin risotto, pickled pumpkin, parsley chips, walnut

Seared quail, sweetcorn, cauliflower, pickled grapes

Japanese scallops, fennel, radish, capsicum filaments

Citrus cured Hiramasa king fish, avocado, sour onion,
squid ink soil

MAIN

Braised pork belly, cabbage slaw, apple salsa, puffed buckwheat

Beef fillet, broccollini, confit potatoes, black cabbage

Saskia Beer chicken, kale, white beans, mushroom sauce

Roasted barramundi, asparagus, cauliflower, caper and beurre
noisette emulsion

OPTIONAL MAIN SIDE DISHES

\$10 per dish per table

Grains and seed salad, pomegranate, mimosa dressing

Handcut chips, rosemary, garlic

Steamed seasonal greens

Witlof, orange, red onion, toasted walnuts

DESSERT

White chocolate, cranberry and pecan tart, chocolate sorbet

Rice mousse, vanilla, strawberry textures

Berry pavlova, chantilly, cassis sorbet

Caramel and hazelnut parfait, passionfruit textures

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 2017, 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 2017, 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 2016, 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**

Tasmanian oyster, cucumber, dashi, ginger *gf*

Seared wallaby, carrot, sour onion, macadamia *gf*

Blue cheese, marinated pumpkin, oat crisps, walnut crumble *v*

Yellowfin tuna, tomato, white anchovy, lemon dressing *gf*

Open rice paper rolls, sweet chilli jam *v gf*

Please choose from - chicken, pork, prawn or vegetarian

Assorted sushi, wasabi, soy *v gf*

Beef tataki, pickled mushroom, eggplant miso *gf*

Salmon gravlax, blini, champagne gel, squid ink soil

Cured duck, beetroot, pear, shallot salsa *gf*

Whipped goats cheese, truffle honey, beetroot tartlet *v*

HOT CANAPÉS

Spiced zucchini and potato fritters, coriander, yoghurt sauce *v gf*

Chicken skewer, lemongrass, peanut sambal sauce *gf*

Duck pithivier, tomato, fruit relish

Pumpkin and gruyère arancini, garlic aioli *v gf*

Barbeque pork mini steam buns

Sticky braised lamb shank and rosemary pie

Peking duck pancake, hoisin sauce

Seared Cape Grim beef stick, Béarnaise sauce *gf*

Peri peri prawn, tomato, chimichurri *gf*

Sweet corn, cheese croquettes, parsley mayo *v gf*

MORE SUBSTANTIAL ITEMS

Buttermilk fried chicken, baby cos, Caesar dressing, milk bun

Pulled pork taco, cabbage slaw, chipotle mayo

Rangers Valley beef slider, cheese, tomato, red onion

Salt and pepper calamari, celeriac remoulade

Crispy duck, papaya, spring onion, sesame dressing *gf*

Wild mushroom risotto, rocket pesto *v gf*

DESSERT CANAPÉS

Vanilla choux buns, caramel

Raspberry delice, coconut textures *gf*

Apricot mini doughnuts

Lemon tart, caramelized meringue

Coconut and passionfruit panna cotta *gf*

Salted caramel and chocolate tartlette

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

Sanguine Estate Shiraz 2016, 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



DINNER WEDDING PACKAGE \$210 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**

Pumpkin risotto, pickled pumpkin, parsley chips, walnut

Seared quail, sweetcorn, cauliflower, pickled grapes

Japanese scallops, fennel, radish, capsicum filaments

Citrus cured Hiramasa king fish, avocado, sour onion, squid ink soil

Seared wallaby, carrots, stinging nettle, macadamia

Prawn tortellini, pancetta, butternut pumpkin, prawn oil

MAIN

Braised pork belly, cabbage slaw, apple salsa, puffed buckwheat

Cape Grim beef striploin, broccolini, confit potatoes, black cabbage

Saskia Beer chicken, kale, white beans, mushroom sauce

Roasted barramundi, asparagus, cauliflower, caper and beurre noisette emulsion

Duck legs confit, garden peas, duck fat roasted new potato

Saltgrass lamb rump, du puy lentils, roasted beets, saltbush

MAIN SIDE DISHES \$10 per dish per table

Grains and seed salad, pomegranate, mimosa dressing

Handcut chips, rosemary, garlic

Steamed seasonal greens

Witlof, orange, red onion, toasted walnuts

DESSERT

Macadamia and coconut nougat glacé, mango sauce

White chocolate, cranberry and pecan tart, chocolate sorbet

Rice mousse, vanilla, strawberry textures

Salted caramel and chocolate tart, crème fraîche ice cream

Berry pavlova, chantilly, cassis sorbet

Caramel and hazelnut parfait, passionfruit textures

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*5 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 2017, 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 2017, 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 2016, 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.*

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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 parquetry 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.

