



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

*Wedding Packages*

*Lunch · Cocktail · Dinner*

**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**

Lamb shoulder, pickled kohlrabi, onion, micro cress

Japanese scallops, braised leeks, apple, hazelnut

Mushroom risotto, enoki crisp, truffle oil, parsley

Quail, sweetcorn, cauliflower, amaranth

**MAIN**

John Dory, braised fennel, baby vegetables, verjuice

Beef fillet & cheek, potato, onion, heirloom carrots

Chicken breast, pumpkin cream, edamame, grilled zucchini

Pork belly & loin, confit potatoes, salted turnips, apple cider jus

**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**

Dark chocolate mousse, cocoa biscuit, passionfruit sorbet

Tarte citron, meringue, lime gel, cherry textures

Mille-Feuille, caramel, vanilla, marscapone

Mont Blanc, Chantilly, chestnut, cassis sorbet

**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.*

**Dalotto '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 2016, Yarra Valley VIC**

*Natural balanced acidity and strong varietal characters are a hallmark of this 2016 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.*

Furphy Refreshing Ale

Cricketers Arms Keepers Lager

Moda still and sparkling waters

Juices and soft drinks



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

Tasmanian oyster, cucumber pearls, ponzu sauce *gf*  
 Spanner crab, lime, sweet potato chips *gf*  
 Seared wallaby, carrot, sour onion, macadamia *gf*  
 Salmon tartare, shallot tempura, crème fraîche  
 Seared lamb, sour onion, hummus  
 Prawn rice paper roll, enoki, kewpie mayo  
 Miso chicken rice paper rolls, sweet chilli, coriander  
 Soy beef, roasted eggplant, toasted sesame *gf*  
 Seared duck, grape gel, hazelnut *gf*  
 Assorted sushi, wasabi, soy *v*

**HOT CANAPÉS**

Pork belly & kimchi dumpling, sweet soy  
 Cheese arancini, garlic aioli, parsley crisp *v*  
 Chicken skewer, coriander, harissa yoghurt *gf*  
 Smoked haddock croquette, preserved lemon, chive mayo  
 Peking duck pancake, hoisin, cucumber  
 Chermoula prawn, coriander, cucumber labne *gf*  
 Quail pithivier, pear, onion relish  
 Braised beef burgundy pie, spiced tomato chutney  
 Roasted pumpkin & tallegio tartlet, walnut praline *v*  
 Steamed barbeque pork bun, sesame oil

**MORE SUBSTANTIAL ITEMS**

Korean style fried chicken, pickled cabbage, kewpie mayo  
 Beef brisket baguette, vegetable slaw, barbeque sauce  
 Smoked ham hock croque-monsieur, gruyere  
 Tempura rockling, new potato chips, sauce gribiche  
 Seared pumpkin gnocchi, baby basil, walnut lemon butter *v, gf*  
 Wagyu beef burger, monterey jack, onion jam

**DESSERT CANAPÉS**

Chocolate & yoghurt mousse tartlet, chocolate crisp  
 Peach cheese cake, crumble, lemon balm *gf*  
 Almond tuille, hazelnut mousse, caramelised hazelnuts  
 Chocolate choux, chocolate cream, glaze  
 Raspberry tartlet, lime gel, freeze dried passionfruit  
 Mini ice creams

**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*

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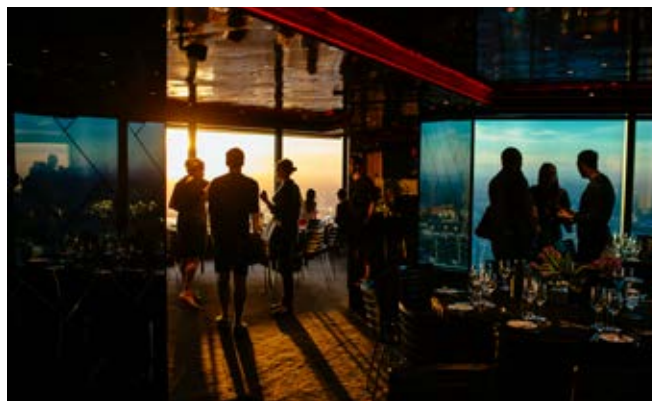
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Furphy Refreshing Ale  
 Cricketers Arms Keepers Lager  
 Moda still and sparkling waters  
 Juices and soft drinks



**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**

Spiced yellowfin tuna, nashi pear, fennel, ginger dashi  
 Lamb shoulder, pickled kohlrabi, onion, micro cress  
 Japanese scallops, braised leeks, apple, hazelnut  
 Mushroom risotto, enoki crisp, truffle oil, parsley  
 Octopus, wakame, miso emulsion, whey  
 Quail, sweetcorn, cauliflower, amaranth

**MAIN**

John Dory, braised fennel, baby vegetables, verjuice  
 Beef fillet & cheek, potato, onion, heirloom carrots  
 Chicken breast, pumpkin cream, edamame, grilled zucchini  
 Lamb rump, celeriac rosti, broad beans, roasted parsnip  
 Pork belly & loin, confit potatoes, salted turnips, apple cider jus  
 Confit duck leg, spelt, black cabbage, heirloom baby beets

**MAIN SIDE DISHES** \$10 per dish per table

Grains and seed salad, pomegranate, mimosa dressing  
 Handcut chips, rosemary, garlic  
 Steamed seasonal greens  
 Roasted beetroot, chèvre, pine nuts

**DESSERT**

Dark chocolate mousse, cocoa biscuit, passionfruit sorbet  
 Tarte citron, meringue, lime gel, cherry textures  
 Mille-Feuille, caramel, vanilla, marscapone  
 Mont Blanc, Chantilly, chestnut, cassis sorbet  
 Gianduja finger, chocolate crisp, chocolate gel, date purée  
 Forest fruit tea mousse, blackberry, almond biscuit, viola

**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*

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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.

