



A unique venue located within Jells Park offering a picturesque backdrop to any event whilst Madeline's presents a warm & inviting location for your guests to celebrate together.

Providing seating and standing options to suit your individual requirements.

View overlooking Jells Park Lake, Madeline's offers a variety of seated dinners up to 100 guests & cocktail packages for up to 200 guests. Enjoy the exclusive use of Madeline's during the evenings, 7 days a week from 5pm weekdays & 6:30pm weekends.

**It doesn't get any better...**

- Stunning park views
- Inspirational atmosphere
- Sublime photo opportunities
- Fine contemporary cuisine
- Exceptional service

And that's just the beginning... our highly experienced, welcoming and dedicated staff are at your disposal to ensure your special event goes to plan. For more information, enquiries and bookings please contact our Events Manager via [info@jells.com.au](mailto:info@jells.com.au)

## GARDEN WEDDING CEREMONIES

Wedding ceremonies on the grounds of Jells Park are available between 10am and 6pm

- Ceremony fee – \$520.00 includes site hire, the provision of a small signing table and chairs and seating for 20 guests.
- Additional chairs are available at \$10/chair.
- Photographic opportunities are included in this fee.

### CEREMONY LOCATIONS

At Madeline's, the sites available for wedding ceremonies are the Elms and The Palm Tree. Both of these areas are located in walking distance of Madeline's and all facilities.

### PORTABLE SPEAKER

If required, you will need to provide a portable speaker for the ceremony as there is no access to power outside.

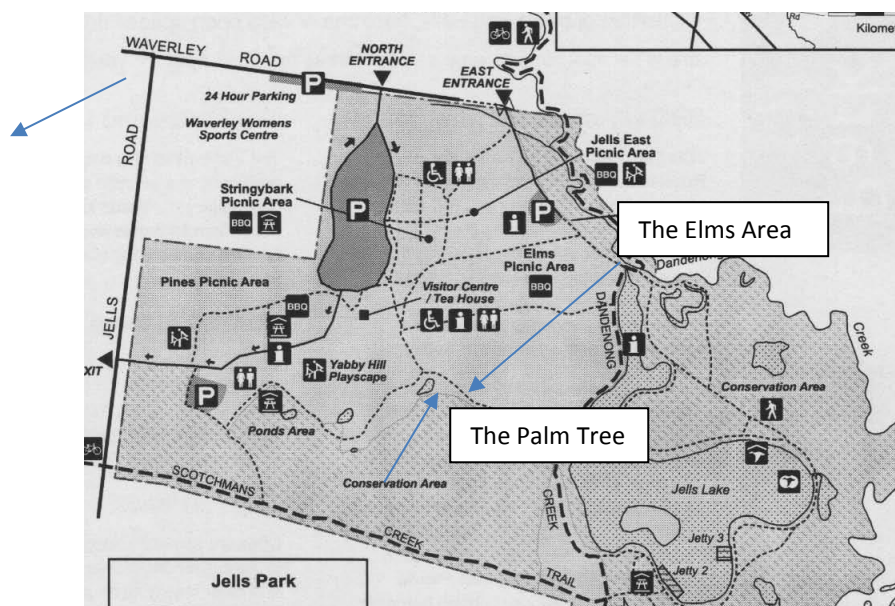
### CONFETTI, RICE & DRIED FLOWERS

Please make your guests aware that the use of rice, confetti or dried flower petals are not permitted in the grounds or inside the venue of Madeline's.

Fresh rose petals can be used at the Wedding ceremony sites only.

### WET WEATHER CONTINGENCY

The Alexander Room is available to hire in case of inclement weather, this space is suitable for up to 100 guests standing. The cost is \$420.00



## CANAPÉS

Madeline's offers stylish finger food events which feature an abundance of seasonal and locally sourced ingredients.

A selection of 8 x Savoury Canapés served on a rotation platters  
Over 2.5 hours \$55per head

1 x More Substantial menu option  
Beverages charged on consumption  
Or including 5hr Madeline's Beverage Package \$95 per head

### ADDITIONAL OPTIONS

Additional More Substantial menu option \$7.50 per head  
ADDITIONAL Canape Selection \$3.50 per head  
Wedding Cake \$5 per head  
Cut and presented your cake on platters with berry coulis & cream

### Canape Selection

#### Chilled

Mini cucumber rings, beetroot cured salmon, whipped goats cheese (gf)  
Mini tomato, rocket, pine nut bruschetta  
Assorted sushi, soy sauce (gf)  
A selection of finger sandwiches

#### Hot

Pumpkin, feta & herb tartlets  
Lemon, garlic & herb prawn skewers (gf)  
House made mini sausage rolls, tomato chutney  
Steamed vegetable gyozas with sweet soy  
Tandoori chicken skewers, mint yoghurt (gf)  
Assorted yum cha basket, sweet chilli sauce  
Pumpkin & spinach arancini balls (gf)  
Lamb kofta, garlic yoghurt (gf)  
Falafel, baba ghanoush & lentils

#### Something Sweet

White chocolate & salted caramel tartlets  
Raspberry & coconut cheese cake  
Fruit skewers with passion fruit glaze (gf)  
Mini scones, jam & cream  
Mini pavlovas with vanilla cream (gf)  
Chocolate fudge brownie bites (gf)

#### More Substantial

Crumbed baby barramundi fish & chips (gf)  
Salt & pepper calamari, rocket, cucumber, coriander & lime mayo (gf)  
Mushroom & baby spinach risotto, shaved parmesan (gf)  
Thai beef salad (gf)  
Grilled Chicken Sliders

## SET COURSE DINNER MENU

### MADELNE'S DINNER ONE

\$80 per head

Chefs Selection Canapés

2 x Entrees OR 2 x Desserts Alternating

2 x Main Courses Alternating

*Including 5hr Beverage Package*

\$120 per head

### MADELINE'S DINNER TWO

\$ 95 per head

Chef's Selection Canapes

Sour Dough w. Olive Oil & Dukkah

2 x entrees Alternating

2 x main courses Alternating

2 x desserts Alternating

*Including Beverage Package*

\$135per head

## MENU

*Chef's selection of canapes on arrival*

**Entrée** *select two* *served alternatively*

**Salt & pepper calamari**, lime mayo, cucumber & coriander salad (**gf**)

**Tempura zucchini flowers**, beetroot relish & a macadamia nut petit salad

**Beetroot & gin cured salmon**, pickled beetroot, radish, mustard crème & brioche crumb

**Heirloom tomato bruschetta**, crushed almonds, sage & goats cheese

**Mains** *select two* *served alternatively*

**Frenched chicken supreme**, pear & walnut salad, chicken jus

**Confit pork belly**, butternut puree, Dijon chats, apple sauce

**Crispy skin salmon**, buttered greens, lemon béarnaise, caviar

**Mixed mushroom risotto**, truffle oil, blistered tomatoes, goats cheese

**Sides** *select two* *served to the table*

Garlic & rosemary roast potatoes

Green beans with almonds

Roasted carrots with thyme & orange juice

House salad with Persian fetta

**Dessert** *select two* *served alternatively*

**Lindt chocolate tart**, freeze dried fruit, vanilla mascarpone

**Lemon curd**, Italian meringue, almond praline

**Petit pavlova**, rosewater cream, seasonal berries (**gf**)

**Coconut milk panna cotta**, grilled pineapple, honey crunch (**gf**)

## **MADLINE'S CUSTOM**

Cost dependent upon selection required.

Customise your ideal wedding reception package to include:

Canapés / Entrée / Main / Dessert / Beverages

Let us know your required package, and we'll provide you with a quotation.

- Seasonal salad or vegetables served with main course \$10 per bowl
- Additional lavish cheese platters \$45 per platter

### **CAKES**

Serving of your cake onto individual plates with cream and berries

Served as a dessert \$10 per head.

### **CHILDREN/ BAND MEALS**

Children's meals (under 12) and Band Meals are available upon request.

Children have the option of kid's pizza or house made chicken tenders and chips.

Teenagers and older children may prefer to have the adult offering.

Charges will not include the drinks package.

### **SPECIAL DIETARY REQUIREMENTS**

Special dietary requirements are effortlessly catered for – please discuss any such requirements with our staff prior to the event. Our Chef will be only too happy to accommodate.

## BEVERAGE PACKAGES

All events at Madeline's can to be catered for with alcoholic & non-alcoholic beverages.

### Maddie's Package:

Yarra Burn	2 hour package	\$ 24.00pp
Yarra Valley	3 hour package	\$ 31.00pp
Upside Down Sauvignon Blanc	4 hour package	\$ 35.00pp
Marlborough	Maximum package 5 hours	\$ 40.00pp
Tomich Grace & Glory Shiraz		
McLaren Vale		

Crown Lager  
Boags Premium Light

Soft Drinks & Juice

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### Premium Package:

Yarra Burn - Yarra Valley	2 hour package	\$ 29.00pp
Hand Picked Prosecco -Italy	3 hour package	\$ 36.00pp
	4 hour package	\$ 40.00pp
Upside Down Sauvignon Blanc - Marlborough	Maximum package 5 hours	\$ 45.00pp
Kellybrook Chardonnay - Yarra Valley		

Calulu Park Pinot Noir - Yarra Valley  
Tomich Grace & Glory Shiraz - McLaren Vale

Crown Lager  
Boags Premium Light  
Asahi  
Dirty Granny Cider  
Soft Drinks & Juice

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## UPGRADES

### SPIRITS

House Vodka, Bourdon, Gin

Additional per person \$ 6.00 per hour

### COCKTAILS

On Arrival \$ 9.00 per cocktail

### COFFEE

Café Latte, long Back and Tea \$ 4.00 per person

### NON – ALCOHOLIC PACKAGE

Soft drinks, Juices, Self Serves Tea & Coffee \$16.50 per person

## Terms & Conditions

### **Confirmation:**

Confirmation of the tentative reservation is made upon receipt of the booking form & deposit. Paying of the deposit acknowledges the terms & conditions of booking. If the deposit is not received within the allocated time the Management reserves the right to cancel the tentative booking.

### **Deposit:**

Deposit can be made by using Major Credit Cards, Company Cheque, Cash or Direct Deposit.  
Surcharge applies to credit card payments

### **Cancellation:**

Clients are permitted one postponement of their booking with the deposit being transferred to the revised date.  
A postponement made within 21 days of the function date will incur a \$100 admin fee.  
A postponement made within 14 days of the function date will incur a \$150 admin fee.  
A postponement made within 7 days of the function date will incur a \$200 admin fee.  
If you are required to cancel your booking the deposit will be refunded upon re-booking of the date & time of your booking.

### **Final Numbers:**

Guaranteed minimum final numbers will be required seven (10) days prior to the function. If this day is a weekend, then the previous weekday is the requirement. This minimum final number will form the basis of the charging.

### **Final Payment:**

Final Payment based on guaranteed minimum numbers will be required (7) working days prior to the function date. Any charges incurred on the day of the function must be paid at the conclusion on the day of the function. Final payment will not be refunded if function is cancelled before the function is held or if number of attendees falls below the confirmed number of guests. Please note surcharge applies to all credit card payments.

### **Prices**

Please note that prices may change without notice. Please check the current pricing & terms & conditions of your event before confirmation. Menu items may be substituted where required without notice

### **BYO**

BYO food & drink is not permitted for events

### **Damages/Cleaning:**

Clients are financially responsible for any damages sustained to the venue, its contents, property, prior to, during & after the event by the client, guests or contractors engaged by the client. Clients are responsible for costs incurred due to excessive cleaning required of the venue caused by the client, guests or contractors engaged by the client.

### **Bond:**

It may be determined by the venue a bond is applicable to your event.

The refunding of the bond is at the sole discretion of the venue.

Factors considered for non-return of Bond; Excessive cleaning required after event including room, toilets & gardens.

Cleaning or damage caused by decorations not removed or while being removed. Failure of guests to follow venue BYO policy. Damage caused by guests to venue or property.

All 18<sup>th</sup> & 21<sup>st</sup> Birthday Parties will incur a bond of \$500.

### **Public Liability:**

The client needs to provide its public liability responsibilities for activities undertaken by the client, guests or contractors engaged by the client. The venue will not be held liable for activities undertaken by the client, guests or contractors.

### **BYO FOOD OR DRINK IS NOT PERMITTED UNDER ANY CIRCUMSTANCES**

**Agreement:** Paying of the deposit is acknowledges these conditions.

### **Minimum Spend Requirements**

Day time - \$1200 on catering Evening - \$3500 on catering – beverages additional  
(subject to dates & requirements)