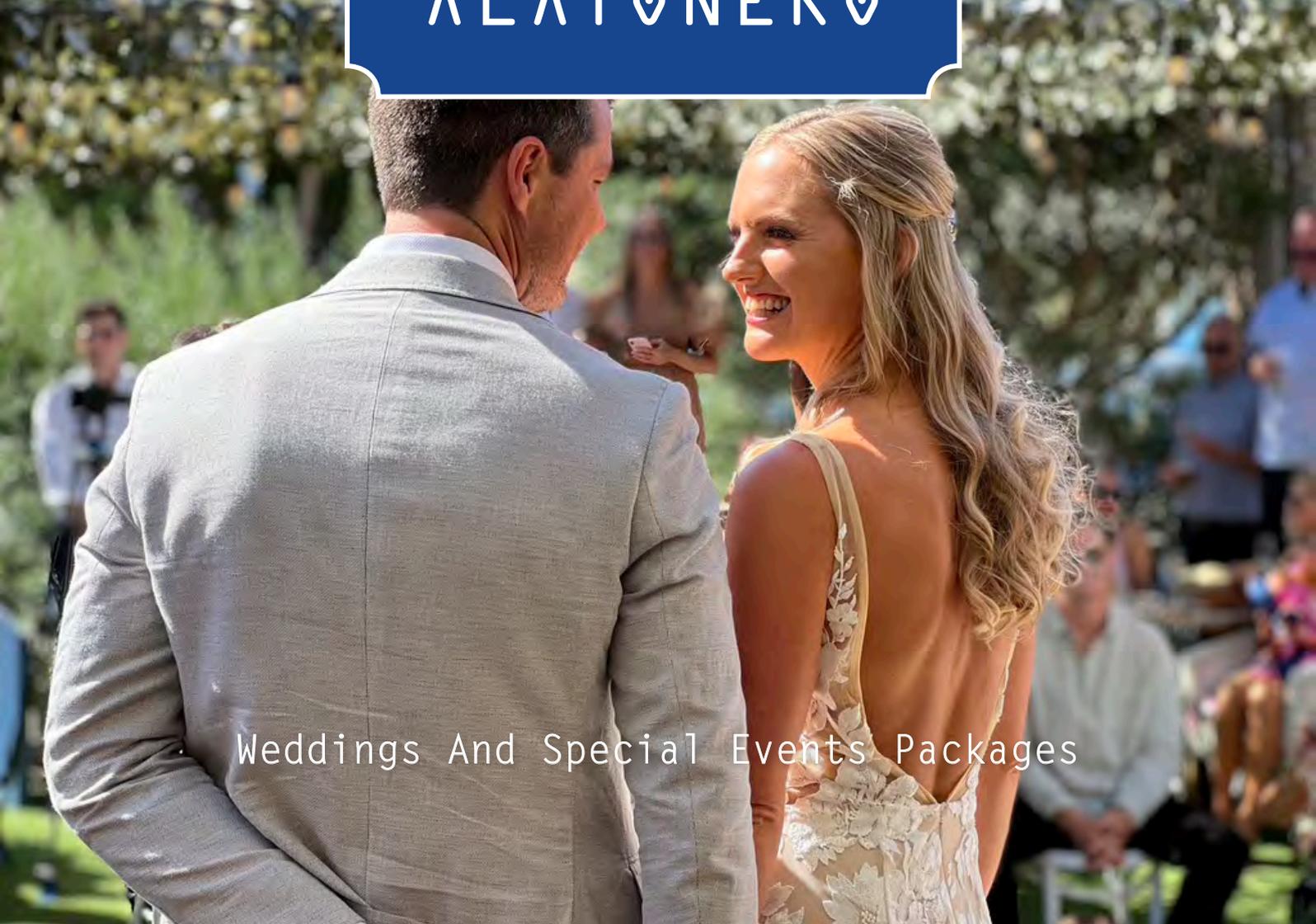




ALATONERO



Weddings And Special Events Packages



# WEDDINGS AT ALATONERO

Bright, breezy and bursting with the Mediterranean colours of Santorini, Alatonero at the heart of the Mornington Peninsula, are the region's experts in offering weddings and events of absolute perfection.

With over 20 years of proven experience from proprietor Jacqui Poulter, her team are passionate about ensuring each and every event is beautifully unique and memorable for years to come.

This iconic venue, directly opposite the stunning beach and lighthouse in McCrae, offers incredible events of all sizes with a distinct European beach vibe.

Alatonero offers several options for you and your guests, from exclusive access to the entire venue or a range of private bespoke areas for smaller numbers.

Our lush, Greek style garden, which is adorned with mature olive trees, features a full length canopy of festoon lighting and greenery.

The perfect backdrop to an intimate ceremony, pre drinks and nibbles or that special first dance under the stars

For sit down events, our main dining room and adjoining covered deck area accommodates up to 120 guests comfortably, with dancing either in the decking and garden area (weather permitting) or in our large separate bar area.

For numbers over 120, choose from one of our "Feasting on your Feet" packages, with substantial canapes and hand held meals served to your guests

Add one of our signature cocktails to your beverage package to complete your perfect event!

For the best of both worlds, have a beach ceremony opposite Alatonero on the pure white sands of McCrae foreshore, before wandering across the road to be greeted with cocktails and canapés as the sunsets over the bay.

Whether it be a lavish sit down or cocktail reception, you can be assured of an event that is memorable and a complete success.

## VENUE CAPACITY:

Sit down: 120 pax

Stand up: 200 pax





# ESSENTIAL INFO

## PACKAGE TIMES

Lunch: 11:00am-4:00pm

Dinner: 6:00pm-11:00pm

Packages are based on a 5 hour duration. Should you require a separate quote for early access or extension of your package, please do not hesitate to ask.

Guests are required to depart the property in full within 30 minutes of the event's conclusion time or a room hire fee will be charged.

## CEREMONIES

Ceremonies are available on site in either our lush garden area or outdoor terrace.

Our basic ceremony set up is \$750 and includes seating for 24 guests with standing room available, clothed registry table with 2 chairs for signing, event coordinator and staff to direct and assist guests before and during your ceremony. Ceremonies may be held 30 minutes prior to your package time commencement.

## MINIMUM SPEND AND EXCLUSIVE ALATÓNERO ACCESS

All menus and packages are based on a minimum spend for exclusive access to the venue and is based on the time of year and day of week of your preferred date. Block out's may apply to certain days over the peak summer period

We can cater up to 120 sit down or 200 cocktail style. Please contact your event manager for applicable minimum spends and availability.

## MENUS

With mouth-watering cuisine, Alatónero's reception menus reflect our commitment to sourcing and using only top quality ingredients and the freshest of produce. All menus are offered as suggestions only and can be tailor made to suit your requirements and style of event, whether it be a formal or a casual affair. Children's menus and dietary specific menus can also be accommodated.

## BEVERAGES

Beverage packages are based on 5-hour duration. Please see attached beverage packages. Extension of beverage packages can be arranged. Please discuss this with your function coordinator. BYO is not permitted.

## GUEST ARRIVAL

Guest arrival to Alatonero is strictly no earlier than 15 minutes prior to your ceremony or package commencement.

This is to ensure the smooth running of your event.

## WEDDING CAKE

You are more than welcome to bring in a celebration cake for your event so long as it is prepared in a commercial kitchen. Whilst the utmost care will be taken with your cake, Alatonero accepts no liability for cakes upon delivery.

## ENTERTAINMENT

You may wish to hire a D.J. or band. We are happy to assist with recommendations and bookings. All entertainers must adhere to noise level restrictions and the advice of your events manager. All music must cease at the conclusion of your set package time. Supplier meals can be arranged and are charged at \$55.00 per person. This includes a main course, soft drink and 1 glass of wine or beer with their meal.

## TRADING TERMS

Tentative bookings will only be held for a maximum of 7 days. To confirm your event a deposit of \$2000 is required and a reception agreement signed. Final payment based on final guest numbers and charges quoted, is due in full 10 working days prior to your event. A surcharge will apply to any wedding held on a public holiday. Please discuss rates with your event coordinator.

Deposits are strictly non-refundable.

## DAMAGES

The customer will be liable for any damages incurred to Alatonero and/or property which are caused by the customer, its guests or contractors.





# SIT DOWN EVENT PACKAGES

The sharing of great food, wine and conversation is one of life's most simple pleasures, and what better way to celebrate your wedding day than with our signature Greek Feasting options!

Choose from the following options to suit your individual needs:

## PACKAGE ONE #95pp

Chef's selection of canapés on arrival(3) to enjoy with pre drinks.

### Mezze to Share:

House made dips and warmed pita. Saganaki, fig, lemon.

## PACKAGE TWO #115PP

Chef's selection of canapés on arrival(4) to enjoy with pre drinks

### Mezze to Share:

House made dips and warmed pita. Saganaki, fig, lemon. Your choice of an extra mezze from our menu.

## PACKAGE THREE #130PP

Your own selection of canapés on arrival(6) to enjoy as a roaming entree cocktail party style.

### Mezze to Share:

House made dips and warmed pita. Saganaki, fig, lemon.

## ALL SIT DOWN WEDDING PACKAGES INCLUDE THE FOLLOWING:

Exclusive access to Alatonero for a 5 hour duration.

Tables set up with white linen tablecloths and napkins.

Tea light candles on tables. (if required)

Quality crockery, cutlery and glassware.

Personalised menus and drinks lists.

### Mains to Share:

Your choice of 2 mains and 2 side dishes from our menu selection.

### Dessert:

Your wedding cake served roaming style on platters.

Espresso coffee and tea.

### Mains to Share:

Choose 3 mains and 3 side dishes from our menu selection.

### Dessert:

Alatonero dessert platters to share, featuring an array of our favourite sweet treats!

Espresso coffee and tea.

### Mains to share:

Choose 3 mains and 3 side dishes from our menu selection.

### Dessert:

Alatonero dessert platters to share, featuring an array of our favourite sweet treats!

Espresso coffee and tea.

Expert advice and guidance including all on site and offsite meetings.

Comprehensive event running sheet and detailed floor plan to ensure the smooth running of your event.

Our highly trained, freindly and profesional team.

Your wedding cake cut and served to guests either as dessert or for guests to take home in your own packaging.



# SIT DOWN EVENT SHARED FEASTING SAMPLE MENU

SAMPLE MENU ONLY. SOME DISHES MAY NOT BE AVAILABLE DUE TO SEASONALITY

## MEZZE

Trio of house made dips and warmed pita.

Saganaki, fig, lemon.

Fried calamari, rocket and fennel harissa aioli.

Zucchini & feta fritters, preserved lemon yoghurt.

Lamb kofta, tomato and red pepper saltza.

Baked fetta in crispy filo with honey and sesame.

Char grilled sardines, burnt lemon.

Pickled octopus, white bean skordalia, crispy salt bush.

Roasted eggplants stuffed with halloumi, rich tomato sugo.

Kaitaifi wrapped prawns, lemon, honey and hazelnuts.

Lamb ribs, honey ouzo glaze.

Spanakopita cigars, sesame, smoked paprika crème.

Local mussels steamed with garlic, white wine and tomatoes.

## LARGE SHARED PLATES

Our signature, slow cooked lamb shoulder, pea puree, jus.

Josper grilled free range chicken, moghrabieh, green olives, toasted almonds, red pepper yoghurt.

Whole market fish (Seasonal) stuffed with spinach and garlic orzo, lemon and herb cream.

Crispy skinned Atlantic salmon, peperonata, rocket pesto.

Josper grilled beef sirloin, sliced and served medium rare, garlic skordalia and horta.

Moussaka - layers of eggplant, local potatoes, cinnamon spiced lamb, bechamel and cheese. (vegetarian moussaka also available)

Seafood saganaki, charcoal oven baked with tomatoes and feta.

DIY souvlaki boards-lamb or chicken with all the trimmings.

Prawn and mussel "youvetsi"- orzo pasta with seafood, garlic butter, tomatoes and herbs.

## SIDE DISHES

Traditional Greek salad.

Ancient grain salad with pomegranate, soft herbs, nuts and topped with halloumi.

Chips with lemon aioli or chips with fetta and oregano.

Lemon baked potatoes.

Sautéed greens, lemon and olive oil.

## DESSERTS:

Our signature desserts are too good to pick just one! Choose a selection of 4 from the below to be served to guests on platters:

Loukoumades- crispy, light Greek doughnuts, drizzled with Attiki honey and walnuts, served with salted caramel ice cream.

Mini chocolate mousse cups, layered with berries, meringue and topped with fairy floss.

Mini ice cream cones, dipped in white and dark chocolate.

Rizzagalo pots- seasonal flavours.

Baklava cheesecake with shards of pistachio praline, and crispy Kaitaifi.

Greek "Tiramisu"-layers of Metaxa brandy sponge, chocolate and espresso cream.

Greek sweet favourites such as galaktoboureko, baklava and Greek cookies also available!



# FEASTING ON YOUR FEET PACKAG



Not wanting the formality of a sit-down affair, but still wanting to provide contemporary, delicious food and plenty of it?

Feasting on your feet gives you and your guests the best of both worlds!

Substantial finger food and hand held meals means your guests will not be leaving hungry, with food served over a 3 hour period.

Your wedding cake is served roaming style with espresso coffee and tea

**PACKAGE ONE - \$85pp**  
A selection of your choice of 6 canapés and 1 hand held meal

**PACKAGE TWO - \$95pp**  
A selection of your choice of 6 canapés and 2 hand held meals

**PACKAGE THREE - \$105pp**  
A selection of your choice of 8 canapés and 2 hand held meals

### CUSTOMISE YOUR PACKAGE BY ADDING MORE!

Add another hand held meal for \$15 pp

Add another canape for \$6 pp

### CANAPÉS SELECTION

- Kataifi prawns, honey, lemon
- Freshly shucked oysters, citrus and condiments
- Caramelized onion and fetta cream tart
- Smoked salmon with crème fraiche and dill on blini
- Kataifi prawns, honey, lemon
- Crispy pork belly with apple glaze and shaved fennel
- Zucchini and feta fritters, preserved lemon yoghurt
- Rare roasted beef, horseradish creme, garlic crouton
- Corn fritters with pea puree and crisp prosciutto
- Crispy spanakopita cigars
- Arancini with garlic aioli
- Lamb kofta, spiced tomato saltza
- Pita crisps with a selection of tzatziki, taramasalata and beetroot hummus

### HAND HELD MEAL SELECTION

- Our Signature "Greek Snack Box": choose from Slow roasted lamb or Greek style chicken, served with Greek salad, chips, tzatziki and pita
- Beef "Youvetsi", cinnamon spiced, slow braised beef with orzo pasta and gremolata
- Mini beef burgers with milk bun, house relish and tasty cheese
- Pulled pork sliders with apple slaw

### HAND HELD MEAL SELECTION (CONTINUED)

- Fried calamari, chips, harissa aioli
- Mythos battered fish and chips, tartare and lemon
- Chicken or pork "Kalamaki"
- Chargrilled skewers with Cypriot style rice pilaf

### SWEET CANAPES SELECTION

- Rich chocolate mousse pots with baklava crumble
- Loukoumades: Greek doughnuts with honey and walnuts
- Mini pavlovas with berry-compote
- Mini lemon curd tartlets
- Mini chocolate brownies
- Warmed orange cakes
- Mini panna cottas
- Sticky baklava fingers

Sample menu only. Some dishes may not be available due to seasonality





# BEVERAGE PACKAGES

## BEVERAGES

Alatonero beverage packages are based on a 5 hour duration and include all glassware, listed beverages and service for the duration of your event,

### BEVERAGE PACKAGE 1 \$65PP

Yves Brut Cuvee, Yarra Valley,

Wildflower Chardonnay or Pinot Gris, South Australia

Wildflower Shiraz or Cabernet Merlot, South Australia

Red Hill Golden Ale and Carlton Draught (on tap)

Cascade Light

Soft drinks, mineral water and orange juice

Espresso coffee and tea

### BEVERAGE PACKAGE 2 \$80PP

Yves Brut Cuvee, Yarra Valley or Prosecco DOC extra dry, Italy

Vent de Mere Rose, France

Ingram Road Chardonnay, Yarra Valley and Pinot Gris, South Australia

Robert Oatley Pinot Noir, Yarra Valley and JJ Herрман Shiraz, Barossa Valley

Red Hill golden ale and Carlton Draught (on tap)

Cascade Light

Soft drinks, mineral water and orange juice

Espresso coffee and tea

### BEVERAGE PACKAGE 3 \$80PP

Premium sparkling wine

Foxeys Hangout Pinot Gris and Crittenden Estate Chardonnay, Mornington Peninsual

Foxeys Hangout Pinot Noir and Tellurian Estate Shiraz, Bendigo

Asahi Super Dry, Red Hill Golden Ale and Carlton Draught (on tap)

Cascade Light

Soft drinks, mineral water and orange juice

Espresso coffee and tea

## Optional Extras:

Add a cocktail on arrival for \$15pp (2 choices)

Extension of beverage package/venue hire

P.O.A-Please enquire with your event coordinator.

Create your own package from our extensive drinks list- simply ask for a separate quote

**PLEASE NOTE: SAMPLE BEVERAGE PACKAGE ONLY, WINE SELECTION IS SUBJECT TO CHANGE DUE TO AVAILABILITY AND VINTAGE.**



# WHERE TO FROM HERE?

## THE NEXT STEP

Make an appointment to discuss your requirements and to secure a date for your wedding day. Once the deposit is received you can sit back, relax and celebrate securing your venue. Then the fun part begins!!

We create a running sheet for the event, which is then signed off by both parties (when complete), ensuring that all your requirements are met for your special day. You are welcome to contact us for assistance with local suppliers, suggested timings, photographers and so on. We look forward to being able to assist you further with your wedding plans and welcome any queries that you may have.

## INCLUSIONS:

What we provide:  
All packages are inclusive of:  
All staffing, venue hire, quality glassware, crockery and cutlery, room set up with linen napkins, personalised menus and tea light candles.  
Setting out of your basic decorations such as name place cards, table for DJ and gifts, cake table and knife, on site preparation meetings with your function coordinator, menu consultation and wine tasting and of course the invaluable advice and support that Alatonero provides.

## SUPPLIERS:

We are happy to personally recommended our favourite suppliers, whether it be for celebrants, florists, cakes or photography.

Of course you are more than welcome to bring you own too!.

Bump in is up to 2 hours prior to your event and all equipment and gifts must be collected at the end of the event.

## CONTACT US

We welcome your enquiry and look forward to meeting you both, to create the wedding of your dreams.

Please do not hesitate to get in touch, we are here to assist you in every way during this very exciting time!

## EMAIL

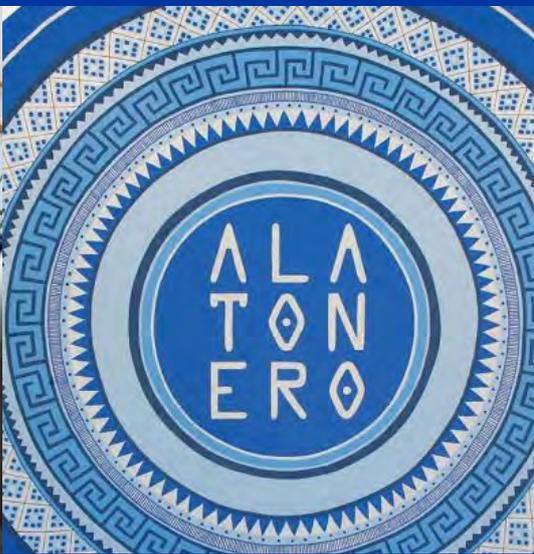
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The cure for anything  
is **SALT** water,  
sweat, tears or  
the **SEA**





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