



wedding

PACKAGES

Celebrate your special day at the breathtaking Martha's Table on Mornington Peninsula. Our venue is designed to offer a memorable and elegant setting for your special day, boasting four unique function spaces to suit various styles and guest lists.

We invite you to celebrate your wedding at Martha's Table, where our stunning location, exquisite food, and dedicated staff will ensure your special day is truly unforgettable.

Whether you envision a large, seated reception or an intimate cocktail gathering, Martha's Table offers the perfect setting for your dream wedding.

Martha's
TABLE



Venue

SPACES

Martha's Table showcases the region's finest produce and wines in a refined dining experience, perfect for weddings. With stunning marina views, it sets the ideal backdrop for both intimate and grand celebrations.

Martha's Restaurant

SEATS UP TO 80 GUESTS

Martha's Restaurant provides a refined dining experience that highlights the region's rich produce and wines. This space is perfect for a traditional wedding reception. The elegant setting and stunning views of the marina create a romantic and sophisticated atmosphere.

The Terrace

UP TO 80 GUESTS

Our Terrace is ideal for cocktail-style weddings. This open-air venue allows your guests to mingle and enjoy the breathtaking views while savoring delectable canapés and refreshing beverages. The versatile space is perfect for creating a relaxed and inviting atmosphere, ensuring your celebration is both stylish and memorable.

Arthur's Bar

UP TO 60 GUESTS

Arthur's Bar is an excellent choice for a more relaxed cocktail-style wedding. This space is ideal for a cocktail-style reception, where guests can mingle and enjoy an array of delectable canapés and signature drinks. The stylish decor and cozy ambiance make it a perfect spot for creating an intimate and celebratory vibe.

Martha's Café

UP TO 40 GUESTS

Martha's Café is perfect for casual gatherings. This versatile space is ideal for pre-wedding events, brunches or smaller wedding parties looking for a relaxed yet elegant setting.



wedding SEATED PACKAGE

Martha's
TABLE

Martha's Table Seated Dining Wedding Package requires a minimum of 30 guests.
Minimum Spend apply & Venue Hire may apply.

sharing

TWO COURSES **\$110 PP**

Sharing of 2 entrées, 2 mains and 1 side

OR

2 mains, 1 side and 2 desserts

THREE COURSES **\$130 PP**

Sharing of 2 entrées, 2 mains and 1 side

AND

2 desserts

alternative serve

TWO COURSES **\$95 PP**

Alternate of 2 entrées, 2 mains and 1 side

OR

2 mains, 1 side and 2 desserts

THREE COURSES **\$115 PP**

Alternate of 2 entrées, 2 mains and 1 side

AND

2 desserts

CHOICE OF ENTRÉE

- Mooloolaba Prawn Cocktail, Celery Heart, Juniper Berry, Coral Tuile **GF, DF**
- Thumbelina Carrots, Macadamia Ajo Blanco, Toasted Yeast, Nasturtiums
- Smoked Ham Hock Terrine, Garden Peas, Wild Garlic Emulsion, Brioche
- De Palma Wagyu Bresaola, Buttermilk Crumpet, Pomegranate, Sorrel
- Snapper Ceviche, Leche de Tigre, Cantaloupe, Puffed Beef Tendon **GF, DF**

CHOICE OF MAINS

- Chicken Pâte en Croûte, Confit Kumara, Warrigal Greens, Mustard Seeds
- NZ Ora King Salmon, Preserved Swede, Fennel Pollen, Vermouth Beurre Blanc **GF**
- Pure Black Angus Tri Tip, King Edward Galette, Kelp Gremolata, Madeira Jus **GF**
- Dry Aged Pork Loin, Forestry Mushrooms, Native Karkalla, Vanilla Hollandaise **GF**
- Wood Fired Hispi Cabbage, Béchamel, Pickled Sultanas, Cashew Pangrattato **VG**

CHOICE OF SIDES, ADDITIONAL \$8 PP

- Hawkes Farm Kipfler Potatoes, Wagyu Tallow, Murray River Pink Salt **GF, DF**
- Jarrahdale Pumpkin, Whipped Bean Curd, Ancient Grains, Chilli Oil **VG**
- Peninsula Leaves, Manchego, Hazelnuts, Burnt Honey Vinaigrette **GF, V**
- Heirloom Beans, Buffalo Ricotta, Vadouvan Butter, Peanut Granola **V**

CHOICE OF DESSERTS

- Valrhona Opalys Panna Cotta, Main Ridge Strawberries, Lemon Crostoli **GF**
- Mock Orchard Apple Mille-Feuille, Pine Needle Crème, Sweet Alyssum
- Spiced Jimmy Rum & Date Pudding, Banana Caramel, Jersey Milk Sorbet
- Caramelised Brioche, Earl Grey Crème Anglaise, Bergamot Ice Cream
- Mascarpone Mousse, Hawkes Farm Rhubarb, Pailletè Feuilletine

GF GLUTEN FREE **DF** DAIRY FREE
V VEGETARIAN **VG** VEGAN



ALL MENUS ARE SAMPLE MENUS. MENU ITEMS ARE
SUBJECT TO CHANGE, BASED UPON AVAILABILITY.

wedding COCKTAIL PACKAGE

Martha's
TABLE

Martha's Table Cocktail Wedding Package requires a minimum of 30 guests.
Minimum Spend apply & Venue Hire may apply.

FROM \$95PP INCLUSIONS

Selection of 3 regular canapés (hot or cold) | Selection of 1 substantial canapés
Selection of 1 sweet canapés | Classic Beverage Package & Canapés 2 hrs | Event duration 3 hrs

CHOICE OF COLD CANAPÉ

- Appellation Oysters, Lemon & Black Pepper Granita **GF, DF**
- Smoked Duck Crêpe, Davidson Plum, Pickled Cucumber **DF**
- Classic Steak Tartare, Olasagasti Anchovies, Shiitake Cracker **GF, DF**
- Jarrahdale Pumpkin Scones, Crème Fraiche, Yarra Valley Caviar
- Salt Baked Carrot Tart, Macadamia Crème, Fennel Pollen **V**
- Spring Bay Mussel Escabeche, Saffron Hollandaise, Brioche

CHOICE OF HOT CANAPÉ

- Wood Fired Halloumi & Zucchini Skewers, Bagna Càuda **GF**
- Porcini Mushroom & Grana Padano Arancini, Pesto Mayo **V**
- Shark Bay Scallops, Cultured Miso Butter, Ruby Grapefruit **GF**
- Vadouvan Spiced Chicken Skewers, Coconut Yoghurt **GF, DF**
- Westholme Wagyu & Forestry Mushroom Empanada **DF**
- King Edward Potato, Leek & Gruyère Croquettes **V**

CHOICE OF SWEET CANAPÉ

- Raspberry Pâte de Fruit & Buttercream Macarons **GF**
- Passionfruit Curd Tartlets, Italian Meringue, Lime Sherbet
- Cantaloupe Mille-Feuille, Coconut Crème, Elderflower
- Valrhona Chocolate Pâte à Choux, Salted Hazelnut Praline **GF**

CHOICE OF SUBSTANTIAL CANAPÉ

- Flinders Island Lamb & Date Tagine, Couscous, Almonds, Coriander **DF**
- Cape Grim Beef Sliders, Romaine Lettuce, Zucchini Pickles, Gruyère
- Wood Fired Swordfish, Heirloom Tomatoes, Green Beans, Chimichurri **GF, DF**
- Buffalo Ricotta Gnocchi, Cime di Rapa, Pecorino, Pine Nut Pangrattato **V**



beverage

Beverage inclusions are per person for first 2 hours.

**CLASSIC BEVERAGE PACKAGE
\$45 PER PERSON**

Prosecco
House Pinot Grigio or Chardonnay
House Pinot Noir or Shiraz
Beer on tap
Soft drinks, Juices

ADDITIONAL 1 HOUR +\$20 PP

**PREMIUM BEVERAGE PACKAGE
\$85 PER PERSON**

Taittinger Champagne
Premium Pinot Grigio
Premium Chardonnay
Premium Pinot Noir
Premium Shiraz
Beer on tap
Soft Drink, Juices

ADDITIONAL 1 HOUR +\$40 PP

Non-Alcoholic package and Cocktail beverage menu available upon request.

Please complete and email to reservations@marthastable.com.au

First Name _____ Last Name _____

Phone _____ Email _____

Type of Event _____

Number of People _____ Date of Event _____

Comments _____

