

Weddings that feel distinctly you.

The Promenade Docklands



A **melbourne**
event group venue

Eat. Drink. Be Married

Making your dream day come true means the world to us and we're here to drill into the details, deal with logistics and deliver your vision, so that everything unfolds exactly as it should — worry-free.

We're honoured to play a part in such a momentous occasion, so going above and beyond is what we're bringing to the table. We're all for festivities, and food is our forte! Our attentive event and operations team have got everything covered down to the last detail so you can relax knowing you're in the most capable hands possible. Plus, you get to be the #happycouple before the big day and happily, ever after.





Sparks will fly

Celebrate your special day in a truly extraordinary location at The Promenade Docklands. Situated in the heart of the bustling Docklands neighbourhood in Melbourne, this top-tier venue offers unrivalled panoramic views of Victoria Harbour. The picturesque waterways provide a constantly changing scene of magnificence and vibrancy, from the arrival of yachts to the docking of boats in the marina, adding to the charm and appeal of The Promenade Docklands.

This venue is more than just a beautiful backdrop - it's a truly exceptional space that promises a unique experience for all who visit. The Promenade Docklands boasts an opulent and sophisticated design that stands out from the rest.

You've got good taste

Catering's our jam and when it comes to food, we don't mess around. It's not over-complicated or intimidating — we're the sweet spot where careful abundance and quality ingredients meets simplicity. In short, nobody's going home hungry.

Family is at the core of everything we do and our food philosophy is no exception. Our aim is for you and your guests to feel like you've been welcomed into our home — experiencing the best in beautifully simple flavours and presented in a way that helps you connect with the people around you. Every important moment should always be around a table full of incredible food — with all the colours, textures and tastes you'd expect from your favourite home-cooked meal.

Got a specific style in mind? Allow us to create custom menus to suit your event needs. Try us, we don't bite.





Nothing less than exceptional

Embrace endless possibilities at The Promenade Docklands

With its elegant ambiance and breathtaking views, The Promenade Docklands is the perfect location to create unforgettable memories on your wedding day. The venue features retractable glass doors in each room, leading out to a spacious undercover waterfront terrace. You'll be able to enjoy the best of both worlds with seamless alfresco entertaining that is protected from the elements. The Waterfront Room, with its 17 metre stone bar, is perfect for cocktail receptions or a night of dancing. Alternatively, the light-filled Harbourview Room with its floor-to-ceiling windows is perfect for an intimate sit-down dinner.

Highlights

- All-inclusive packages
- Glass windows with stunning views
- Abundant natural light
- Private entrances
- Balcony with scenic views
- Luxurious, elegant design
- Easy access to public transport





The Lots of Love Experience

At MEG we have thought of EVERYTHING (and we mean EVERYTHING) to ensure that your special day is everything you dreamed of and more. From the moment you first visit us, all the way through to the Big Day, nothing is too big or small for our team to handle to ensure that your wedding journey is seamless.

The Lead Up

- Assistance in visualising your dream wedding through personal consultations with an event executive
- Unlimited meetings and discussions with your dedicated wedding coordinator to bring your vision to life
- After-hours coordination support until 9pm, as we work around your schedule
- Easy to use checklists and information packs to ensure planning is a breeze
- Inspiration and tips from our blog and social media sites
- Access to our exclusive preferred supplier list
- Drop off and storage of items the week prior to your wedding day

The Big Day

- Personal wedding party waiter provided to tend to your every need
- Guest liaison to welcome guests and direct them to your wedding
- Fully briefed event manager to guarantee that your perfect day, as discussed with your dedicated wedding coordinator, is delivered
- Well groomed & professional waiters in a bespoke uniform
- Set up of your place cards or any wedding favours
- Canapés and beverages served in the VIP Suite to the wedding party
- Your wedding cake cut and served on platters
- Cake table with a cake knife and champagne flutes
- Cake bags, so your guests can take a piece home
- Circular tables to seat up to twelve guests
- Fresh white or black table cloths, underlays & napkins
- Personalised table menus, including beverage list
- MEG branded table numbers
- Modern black easel
- Premium quality lounge furniture; 6 high bar tables with stools, luxe pink velvet casual seating and coffee tables
- All dietary requirements catered for
- Cloak rack facilities available
- Private VIP room
- Lectern and microphone for speeches
- WiFi complimentary upon request
- 2 hour complimentary bump in prior to the event commencing and one hour bump out post event

Platinum Package

5.5 hour event duration

The Lots of Love Experience, and:

- Choice of 1 sparkling wine, 2 white wines, 2 red wines and 1 beer from the Platinum beverage package*
- BYO spirits available
- Choice of cocktail served during pre dinner drinks
- MEG's basic spirits served throughout the evening
- Continuous service of 4 premium hot and cold canapé varieties on arrival
- Choice of appetiser platter per table or antipasto station
- Choice of meal options for parent tables^ and wedding table
- Alternating entrée
- Choice of alternating plated main course or 3 shared platters to the middle of the table
- 1 hot and 1 cold seasonal side dish served per table with main course
- Baked bread per setting served with butter and black sea salt
- Choice of alternating dessert or 3 roving dessert canapés
- French cheese supper platter per table
- Liqueur trolley served with tea and coffee service
- Petit fours (small, bite sized chocolates) served alongside freshly brewed coffee and a selection of tea

* Beverage service will end half an hour prior to event conclusion

^ We will happily provide meal options for up to 2 parent tables or should there be more than two sets of parents, we will provide meal options for up to 8 guests





Gold Package

5.5 hour event duration

The Lots of Love Experience, and:

- Choice of 1 sparkling wine, 2 white wines, 2 red wines and 1 beer from the Gold beverage* package
- BYO spirits available
- MEG's basic spirits served during pre dinner drinks
- Continuous service of 4 hot and cold canapé varieties on arrival
- Choice of meal options for parent tables and wedding table^
- Choice of appetiser platter per table or antipasto station
- Alternating entrée
- Choice of alternating plated main course or 3 shared platters to the middle of the table
- 1 hot and 1 cold seasonal side dish served per table with main course
- Baked bread per setting served with butter and black sea salt
- Choice of alternating dessert or 3 roving dessert canapés
- Supper platter per table
- Petit fours (small, bite sized chocolates) served alongside freshly brewed coffee and a selection of teas

* Beverage service will end half an hour prior to event conclusion

^ We will happily provide meal options for up to 2 parent tables or should there be more than two sets of parents, we will provide meal options for up to 8 guests

Classic Package

5.5 hour event duration

The Lots of Love Experience, and:

- 1 sparkling wine, 2 white wines, 2 red wines and 1 beer from the Classic Package*
- BYO spirits available
- Continuous service of 4 hot and cold canapé varieties on arrival
- Choice of meal options for parent tables and wedding table^
- Alternating entrée
- Choice of alternating plated main course or 3 shared platters to the middle of the table
- 1 hot and 1 cold seasonal side dish served per table with main course
- Baked bread per setting served with butter and black sea salt
- Choice of alternating dessert or 3 roving dessert canapés
- Petit fours (small, bite sized chocolates) served alongside freshly brewed coffee and a selection of tea

* Beverage service will end half an hour prior to event conclusion

^ We will happily provide meal options for up to 2 parent tables or should there be more than two sets of parents, we will provide meal options for up to 8 guests





Cocktail Package

5 hour event duration

The Lots of Love Experience, and:

- Cocktail on arrival
- 1 sparkling wine, 2 white wines, 2 red wines and 1 beer from the Classic Package*
- BYO spirits available
- 6 savoury canapés
- 2 savoury bowls
- 1 substantial canapé
- 2 dessert canapés

* Beverage service will end half an hour prior to event conclusion



Lunch Package

4 hour event duration

The Lots of Love Experience, and:

- 1 sparkling wine, 2 white wines, 2 red wines and 1 beer from the Classic Package*
- BYO spirits available
- Continuous service of 4 hot and cold canapé varieties on arrival
- Choice of meal options for parent tables and wedding table^
- Alternating entrée
- Choice of alternating plated main course or 3 shared platters to the middle of the table
- 1 hot and 1 cold seasonal side dish served per table with main course
- Baked bread per setting served with butter and black sea salt
- Choice of alternating dessert or 3 roving dessert canapés
- Petit fours (small, bite sized chocolates) served alongside freshly brewed coffee and a selection of tea

* Beverage service will end half an hour prior to event conclusion

^ We will happily provide meal options for up to 2 parent tables or should there be more than two sets of parents, we will provide meal options for up to 8 guests

For those who have a lot of different personalities to please, or who wish to embrace both sides of the MEG kitchen team's expertise, we can offer an exclusive Western and Modern Australasian menu for your big day. This 5 course menu offers both Western and Asian inspired dishes to choose from which complement each other and work well to create a seamless dining experience.

Asian Wedding Package

5.5 hour event duration

The Lots of Love Experience, and:

- 1 sparkling wine, 2 white wines, 2 red wines and 1 beer from the Classic Beverage Package*
- BYO spirits available
- Continuous service of 4 hot and cold canapé varieties on arrival
- Choice of main meal options for parent tables^ and wedding table
- Individually plated first course
- Individually plated second course
- Individually plated third course
- Choice of alternating plated main course or 2 shared platters to the middle of the table
- Choice of 2 side dishes served per table with main course
- Individually plated dessert course
- Petit fours (small, bite sized chocolates) served alongside freshly brewed coffee and a selection of teas

* Beverage service will end half an hour prior to event conclusion

^ We will happily provide main meal options for up to 2 parent tables or should there be more than two sets of parents, we will provide meal options for up to 8 guests

Indian Wedding Package

The Lots of Love Experience, and:

- 5.5 hour evening event duration
- 4 hour lunch event duration
- 1 sparkling wine, 2 white wines, 2 red wines and 1 beer from the Classic Package*
- BYO spirits available
- Continuous service of 4 hot and cold canapés, or morning tea varieties on arrival, or 3 morning tea selections
- Selection of 4 short eats served on platters to the centre of the table
- Selection of 4 mains served on platters to the centre of the table
- Main course to be served with naan bread, pappadams, green salad, saffron rice, raita, and mango & lime pickle.
- Selection of 2 desserts to be plated and individually served alternating
- Petit fours (small, bite sized chocolates) served alongside freshly brewed coffee and a selection of teas

* Beverage service will end half an hour prior to event conclusion

Our Indian Wedding Package caters to those who want to honor their Indian heritage while incorporating modern elements. It includes canapés upon arrival and a 3-course meal designed for sharing at the table, featuring traditional flavors that are sure to please all guests. This menu can be adapted to fully vegetarian. We also offer a fusion menu combining Western and Indian cuisines, perfect for pleasing a diverse range of guests. Additionally, we can customise a morning or afternoon tea menu to complement your lunch or dinner service, ensuring that your guests are well taken care of throughout the day.



If you're looking to honour your Sri Lankan heritage while infusing modern elements into your special day, then this traditional option might be just right for you. Guests can enjoy canapés upon arrival, followed by a 3-course meal designed for sharing at the table. The menu features traditional dishes and flavours that are sure to delight all of your guests. Additionally, this menu can be tailored to accommodate vegetarian preferences. For those who have a lot of different personalities to please, or who wish to embrace both sides of the MEG's kitchen team's expertise, we can offer an exclusive Western and Sri Lankan fusion menu for your big day.

Sri Lankan Wedding Package

5.5 hour event duration

The Lots of Love Experience, and:

- 1 sparkling wine, 2 white wines, 2 red wines and 1 beer from the Classic Beverage Package*
- BYO spirits available
- Continuous service of 4 hot and cold canapé varieties on arrival
- 3 short eats served on platters in the centre of the table
- Your choice of 3 mains dishes served on platters in the centre of the table
- Main course to be served with coconut sambal, yellow rice, and papadums
- Choice of 2 additional side dishes served per table with main course
- 2 desserts served on platters in the centre of the table
- Petit fours (small, bite sized chocolates) served alongside freshly brewed coffee and a selection of teas

* Beverage service will end half an hour prior to event conclusion



FAQs

What is your venue hire and per head cost?

As for what that price is, that depends on a lot of factors because we're not a 'cookie cutter' kind of company. We tailor our prices depending on your wedding date, your chosen package and how many guests you're having. Our event executives can help you with a quote for the wedding day that you are after, so please get in touch!

Will the minimum spend increase?

No, once the minimum spend has been confirmed in writing on your booking agreement it will not vary.

What is a minimum spend? What is it made up of?

A minimum spend is an overall amount that is agreed upon by both the venue and the client at a time of booking. It can be one figure, or it can be a minimum guest number amount instead. Either way, this amount can be made up of food, beverage or time in the venue. For example, if your booking agreement says your minimum guest number is 100, but closer to the day you realise it's going to be more like 80, the difference can be made up by upgrading your wine package, or adding in a cool food station for your guests so that you still get something for your money rather than us just charging a fee.

When is my next payment due after paying the deposit?

The 1st progress payment is due 6 months prior to your event date. The 2nd progress payment is due 3 months prior. Your final payment of the remaining balance is due no later than 7 days prior to the event date. Which means you get to relax in that final week and focus on more important.

What is the next stage after paying my deposit?

A deep breath and a glass of bubbles... because you're officially getting married! But after that, you can expect an introduction email from our events coordinator to introduce themselves, and also so you know who to contact moving forward. Then we give you a rest until around 10 months before your wedding where you will receive a planning checklist to help you get started. Within that checklist is a timeline so you'll know what to expect from then on.

Can I make a tentative booking?

We understand that making a decision on your preferred venue can take a little time and you may often need to consult your friends and family. So, we offer our potential clients a tentative booking for 3 days. This essentially places your name on the date, but is not a booking. Once the 3 days has expired, we will contact you to confirm your decision, or to have your name removed from the date. Our venue is very popular, so, unfortunately, we can't hold a date any longer than 3 days, as we often have a waiting list.

How do I confirm my booking?

Just ring or email us and say "yes!" Then we will create a booking agreement and a deposit invoice for you. Once the signed booking agreement has been returned to us and the deposit invoice has been paid, your booking is confirmed.

When do I have to give final numbers?

In order to make sure we order the correct amount of food, beverage and staff for your wedding, we do require that you inform us of your final guest (and supplier) numbers, including any special dietary requirements, no later than 7 working days prior to the event date.

FAQs (cont.)

What happens if I need to cancel my event?

We understand that at times unexpected things happen and events may need to be cancelled.

Please read through our terms and conditions for all relevant information.

When do I have access to the venue on the day of my booking?

You (and/or your suppliers) will have access to the venue 2 hours prior to the commencement of your event and a one hour bump out. Should you require an extended bump in or bump out to allow for additional supplier set up or pack down requirements please speak to your event coordinator to obtain information on additional charges.

Preferred suppliers

At Melbourne Event Group we pride ourselves on working with the best vendors that Melbourne has to offer, and as such, we're only comfortable recommending those who have been through a serious reference checking process. All the suppliers on our list are businesses and people who are committed to working within the Melbourne Event Group values and who we trust to deliver only the very best service and products to our valued clients. (You will receive a copy of this list when you book your wedding with us.)

What is your responsible service of alcohol policy?

All MEG staff are trained in the Responsible Serving of Alcohol, and by law may refuse to serve alcohol to any person/s who seems to be intoxicated. Melbourne Event Group prohibits any minors under the age of 18 years to be served or given any alcoholic beverages at any time regardless of who they are with.

Does MEG cater for specific dietary needs?

Yes, absolutely! We aim to provide suitable options for all our guests. We do, however, need adequate time to accommodate special requests and, therefore, all dietary requirements must be confirmed alongside your final guest numbers 7 days before your wedding. A good way to ensure you get this information from your guests on time is to include a line in your invite which says: "Please RSVP with any dietary requirements by this date."



Filling cups, bellies and hearts



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