

# Weddings that feel distinctly you.

The Ivory



A melbourne  
event group partnership



# Eat. Drink. Be Married

At The Ivory Elsternwick, Melbourne Event Group is here to ensure every bite, every sip, and every moment is a reflection of your love story. While Nudo takes care of your event planning with their expert touch, our dedicated team will oversee the catering, serving your guests and managing the night with grace and precision. From the first canapé to the final toast, you'll experience seamless service and exquisite food crafted to delight.

It's our privilege to be part of your special day, and we believe in going beyond expectations. With warm hospitality and a passion for perfection, we'll handle the flow of the evening, so you can focus on what truly matters – celebrating, laughing, and making memories with your nearest and dearest.

Relax, enjoy, and bask in the joy of being the #happycouple. Between Nudo's thoughtful planning and our attentive service, we've got the rest covered.





## Sparks will fly

For those envisioning a wedding beyond the ordinary, The Ivory offers an exquisite backdrop where sparks of love and joy illuminate your special day. This enchanting venue blends timeless Georgian architecture with modern sophistication, creating a setting designed for unforgettable celebrations.

With its grand ballroom adorned with silky drapes, twinkling bud lights, and a spacious dance floor, The Ivory radiates romance and refinement. Thoughtfully designed spaces flow effortlessly, from the lush Rose Garden Terrace to the elegant fluted timber bar, welcoming your guests with warmth and grace. Modern amenities ensure every detail of your day unfolds seamlessly, so you can focus on the moments that set your hearts alight.

More than just a venue, The Ivory is the canvas where your love story will glow brightly — surrounded by charm, elegance, and endless possibilities.



## 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.**









## Venue Investment

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\$1,990

## Your Wedding, Seamlessly Crafted with Nudo

Planning a wedding involves countless details and decisions, each contributing to the tapestry of your special day. Nudo offers a comprehensive suite of services to guide you seamlessly from the initial concept to the final celebration, ensuring every element reflects your unique love story.

### Your Path to 'I Do'

- **Event Planning, Styling, and Design:** Nudo's creative team, The Goodsmiths, offer expert guidance to plan, style, and design your wedding. From conceptualising your theme to ensuring everything flows seamlessly on the day, they take care of it all.
- **Floristry and Styling:** Anatomy of Flowers, Nudo's in-house floristry team, crafts arrangements and installations that evoke emotions, cue memories, and play with your senses.
- **Photography and Videography:** Art of Grace, a Melbourne-based collective of visual storytellers, captures fleeting moments that often go unnoticed, ensuring your special day is documented forever.

# The MEG Lots of Love Experience

At MEG, we believe your wedding day should be nothing short of extraordinary. That's why we've created the Lots of Love Experience – a promise that every moment of your big day is filled with seamless service, heartfelt touches, and unforgettable memories. We've thought of everything (and we mean everything) to make sure your celebration is everything you dreamed of and so much more.

## The Day You Say 'I Do'

- Personal wedding party waiter provided to tend to your every need
- VIP parking for parents and wedding cars
- Guest liaison to welcome guests and direct them to your wedding
- Door person to greet your guests and add a touch of elegance
- Fully briefed event manager to guarantee that your perfect day, as discussed with your dedicated wedding planner, 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 room to the wedding party
- White acrylic cake table, cake knife and champagne glasses
- 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
- Bouquet vases on the wedding table to keep flowers fresh and add to wedding table decoration
- The Finishing Touches - Bathroom baskets for your guests, including hand cream, hairspray, hair pins, mints etc.
- Wishing well and gift table
- All allergies catered for
- Children's high chairs with colouring books and pencils
- Lectern and microphone for speeches
- WiFi complimentary upon request
- Two hour complimentary bump in prior to the event commencing and one hour bump out post event
- No enforced cleaning fees



# Platinum Package

**5.5 hour event duration**

**Saturday \$240pp Sunday - Friday \$220pp**

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 four 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
- One hot and one 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 two parent tables or should there be more than two sets of parents, we will provide meal options for up to 8 guests

Packages will increase by \$10 per person for events from 1 January 2026, and by \$20 per person for events from 1 January 2027







## Gold Package

**5.5 hour event duration**

**Saturday \$210pp Sunday - Friday \$190pp**

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 four 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
- One hot and one 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 two parent tables or should there be more than two sets of parents, we will provide meal options for up to 8 guests

Packages will increase by \$10 per person for events from 1 January 2026, and by \$20 per person for events from 1 January 2027

# Classic Package

**5.5 hour event duration**

**Saturday \$180pp Sunday - Friday \$160pp**

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 four hot and cold canapé varieties on arrival
- Choice of meal options for parent tables and wedding table<sup>^</sup>
- Alternating entrée
- Choice of alternating plated main course or 3 shared platters to the middle of the table
- One hot and one 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

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

Packages will increase by \$10 per person for events from 1 January 2026, and by \$20 per person for events from 1 January 2027







## 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 four 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
- One hot and one 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 two parent tables or should there be more than two sets of parents, we will provide meal options for up to 8 guests

Packages will increase by \$10 per person for events from 1 January 2026, and by \$20 per person for events from 1 January 2027



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 fusion 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
- 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

Packages will increase by \$10 per person for events from 1 January 2026, and by \$20 per person for events from 1 January 2027





# 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 3 morning or afternoon tea selections
- Selection of 4 short eats served on platters in the centre of the table, or circulated around the room
- 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 pickle.
- Selection of 2 desserts to be served as alternating plated dishes or as platters placed 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

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Our Indian Wedding Package caters to those who want to honour 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 flavours 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

Packages will increase by \$10 per person for events from 1 January 2026, and by \$20 per person for events from 1 January 2027







**Filling cups, bellies and hearts**



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