

MONA

# WEDDINGS AT MONA





### WEDDINGS AT MONA

Mona is a beautiful place to get married.

Head chef Philippe Leban has a Michelin star-studded resume. He will prepare contemporary, French-inspired cuisine to your order.

Our function rooms, Eros and Thanatos, are the perfect setting . Or you can choose a cocktail reception within the museum itself. The word “unique” is bandied about a lot, but in this case...

We have eight luxury pavilions on the bank of the Derwent River for afterwards.

Your guests can travel to Mona by helicopter or catamaran. Or (more conventionally), by coach , it's only 20 minutes from the centre of Hobart.

Let us know what you like and we'll make it happen.



**DELUXE THREE-COURSE MENU**

\$75 per person

Includes house-baked bread and tea and coffee.

Canapés and side dishes can be incorporated at an additional charge.

Choose one dish from each course below.

Dessert selection on page five.

**Entrée**

roast young beets with hazelnut & herb salad, grilled goats cheese crostini

Freshly shucked Bruny island oysters, avruga caviar, vodka

house smoked trout salad with fried hens egg, palm sugar dressing

confit tasmanian atlantic salmon, coddled duck egg, baby herbs, capers, lemon oil

salumi plate - selection of salami, prosciutto, Pendleton olives, reggiano, grissini

chicken galantine, brandy prunes, green beans, leek vinaigrette

house smoked quail salad, poached hens egg, pancetta, frisée

chicken liver pate, grilled sour dough, radicchio & apple salad

salad of rare beef, leek, pickled zucchini, walnuts

caramelised onion & gruyere soufflé, bitter leaf salad, hazelnuts

ragout of wild mushrooms on toasted brioche with chevre and caramelised eschallots

crisp pork belly, apple sherbet, black pudding crumbs

Add \$5 per person for alternate service

**Main**

beef fillet, bordelaise sauce, paris mash

beef fillet, roast onion & mustard tart on puff, bitter greens, jus

roast beef fillet wrapped in prosciutto, forest mushrooms, béarnaise

roast chicken breast, petits pois a la française (peas, cos hearts, braised bacon, potato purée)

roast chicken, barolo risotto, sage, pine nut

chicken, mushroom ragout pumpkin sage cannelloni

Atlantic salmon, tomato & coriander, fried eschallots, potato purée

crisp skin tasmanian blue eye, puy lentils, pancetta, ortiz anchovy butter

roast pork loin, saffron potato, lyonnaise onions

lamb rack, herb crust, ratatouille, olive jus

eggplant, persian feta & fregola timbale, sauce remesco, spinach

seasonal vegetable risotto, herb crisp, parmesan mousse

Add \$7.5 per person for alternate service



**LUXURY THREE-COURSE MENU**

\$95 per person

Includes house-baked bread and tea and coffee

Canapés and side dishes can be incorporated at an additional charge.

Choose one dish from each course below.

Dessert selection on page five

**Entrée**

leek & roquefort tart with pear & witlof salad

seafood antipasto - orange & fennel scallop carpaccio, oyster & caviar, prawn & leek rotolo, confit salmon, dill & apple jelly

charcuterie plate - country terrine, pork rillettes, duck liver pate, jamon, pommery mustard, cornichons, toasted sourdough

salad of san danielle prosciutto, grilled pear, gorgonzola

beef carpaccio, mushroom salad, truffle vinaigrette baby herbs

confit duck salad with puy lentils hazelnuts, goat curd, beetroot jelly

forest mushroom & truffle risotto, pecorino cream

prawn & salmon ravioli, lemon beurre blanc, tomato concassé, roe

char grilled quail, grappa, grapes, beans, almonds

master stock pork belly, vietnamese crab salad

Add \$5 per person for alternate service

**Main**

poached beef fillet, medley of seasonal vegetables, ox tail consommé

char-grilled veal cutlet agrodolce, pine nuts, silver beet, caramelised witlof

wagyu beef cheek, sautéed gnocchi, vegetables parisienne, jus

roast baby chicken, foie gras, potato fondant & sprouted seeds, cooking juices

bollito misto, glazed vegetables, mustard fruits

pan roast lamb loin, porcini & wheat risotto, fried beets, parsley emulsion

crisp skin blue eye trevalla, oyster chowder, potato confit

pan-roast stripy trumpeter, local seafood bouillabaisse, rouille

char-grilled tuna, parsley, caper & green olive salad, capsicum & tarragon pepperonata

mushroom, potato, & taleggio pithivier, onion caramel

spiced chickpea tagine, baked eggplant, scented cous cous, almond milk

Add \$7.5 per person for alternate service



**Dessert**

Choose one dish from below

peanut butter ice cream, salt chocolate macaroon, peanut brittle, caramel

steamed ginger & pear pudding, maple syrup ice cream

flourless chocolate & whiskey cake, elderberry raisins, double cream

eton mess

rum baba, roast apple, cinnamon ice cream

butter milk & vanilla panna cotta, sour cherry, pistachio praline

chocolate & hazelnut fondant with espresso ice cream

poached pear, saffron zabaglione, parsley jelly

apple galette, calvados ice cream

toasted marshmallows, raspberry ice cream, passion fruit sorbet, berry salad, fruit crisps – seasonal availability

lemon & goats cheese tart, candied pine nuts, basil

tasmanian & international cheese, quince, lavosh, grapes

seasonal fruit sorbet, fruit salad, fruit crisps

**Additional luxury deserts**

trifle - bitter chocolate mousse, pedro ximenez, crema catalana, blood orange

chocolate plate – brown butter chocolate pave, bitter chocolate sorbet on soil, hot chocolate, white chocolate mousse & cocoa foam

assiette of french classics - brulée, profiterole, pistachio & chocolate macaroon, rum baba

ice cream terrine – espresso, valhrona chocolate, liquorish, frangelico anglaise

add \$5 per person for alternate service

petit fours served with tea and coffee add \$6 per person

**Side dishes**

\$4 per person for one side to share

\$6 per person for two sides to share

italian bitter leaf salad with aged balsamic dressing

cos hearts with pancetta, poached egg, parmesan, walnut dressing

french fries

roast rosemary potatoes

paris mash

steamed new potatoes with chive butter

steamed broccolini with pangrattato (fried lemon & garlic sourdough crumbs)

beans, peas & snow peas with almond & lemon butter



**COCKTAIL MENU**

\$60 per person

8 lighter canapés and 2 substantial canapés

Includes tea and coffee, and your wedding cake served on platters

**Lighter style canapés**

Choose six from the lists below

We do doubles of 2 of the chosen

**Cold**

watermelon, mint, feta

gruyere choux buns, goat curd & onion

rockmelon wrapped in prosciutto, basil

five spice chicken & cashew

poached chicken rice paper spring rolls,  
nuoc charm

kingfish sashimi, lime & sesame dressing

tuna, apple & olive

spiced tuna, sweet corn salsa, tomato &  
cumin vinaigrette

cured ocean trout, capsicum, red onion jam

steak tartare, brioche, quail egg

sweet corn fritters, crab, avocado salsa &  
pickled ginger

cured duck breast, roast pear &  
duck liver parfait on crostini

crab & coriander omelet, avocado wasabi butter

**Hot**

oyster beignets, hot sauce

sweet corn & prawn arancini with saffron aioli

chicken & black pepper sausage roll

tempura salmon nori, ponzu

potato scale scallops with tarragon & lemon

seared scallop, black sausage, sherry

sugar cane prawns

**Substantial canapés**

Choose two from the list below

prosciutto & bocconcini pizzetta

mushroom & taleggio pizzetta

lemon grass chicken skewer, chilli

bacon & pea risotto

orzochetti, pesto, mushrooms, parmesan

penne, broccolini, green olives  
& lemon ricotta

spiced chicken mini burrito

sticky pork & peanut sung choi bao

tempura vegetables, ponzu

philippe's burger

coconut poached chicken, prawn  
& grapefruit salad with mint & peanuts

salt & pepper squid, coriander  
& cucumber salad, nuoc charm

chorizo & chicken paella

crisp skin chicken hokkien noodles

moo brew battered fish & chips



**DRINKS**

**Moorilla Muse package**

4 hours \$55 per person

5 hours \$65 per person

2007 Muse Sparkling brut

2007 Muse Brut rose

2009 Muse Riesling

2010 Muse Pinot Gris

2010 Muse Merlot Cabernet

**Moorilla Praxis package**

4 hours \$45 per person

5 hours \$55 per person

2011 Praxis Vintage brut

2009 Praxis Riesling

2011 Praxis Sauvignon blanc

2010 Praxis Chardonnay

2011 Praxis Pinot noir

**All packages include**

Moo Brew Pilsner

Moo Brew Pale Ale

Moo Brew Hefeweizen

James Boag's Premium Light

Soft drink

Juice

Please choose 1 sparkling, 1 white and 1 red to be served at your function.

All wines subject to availability

Beverages can also be charged on consumption



#### ACCOMMODATION

We have eight luxury pavilions on the bank of the Derwent River, named after Australian architects and artists. They feature art from the Mona collection.

Each has a kitchen, laundry, wine fridge, safe, phone, TV, and personal security camera. And bathrobes, of course.

There's wireless internet, and touch panels for climate, lighting, information and entertainment.

On the property is a heated infinity pool, as well as a sauna and a gym.

#### TRANSPORT OPTIONS

Talk to us about transport options

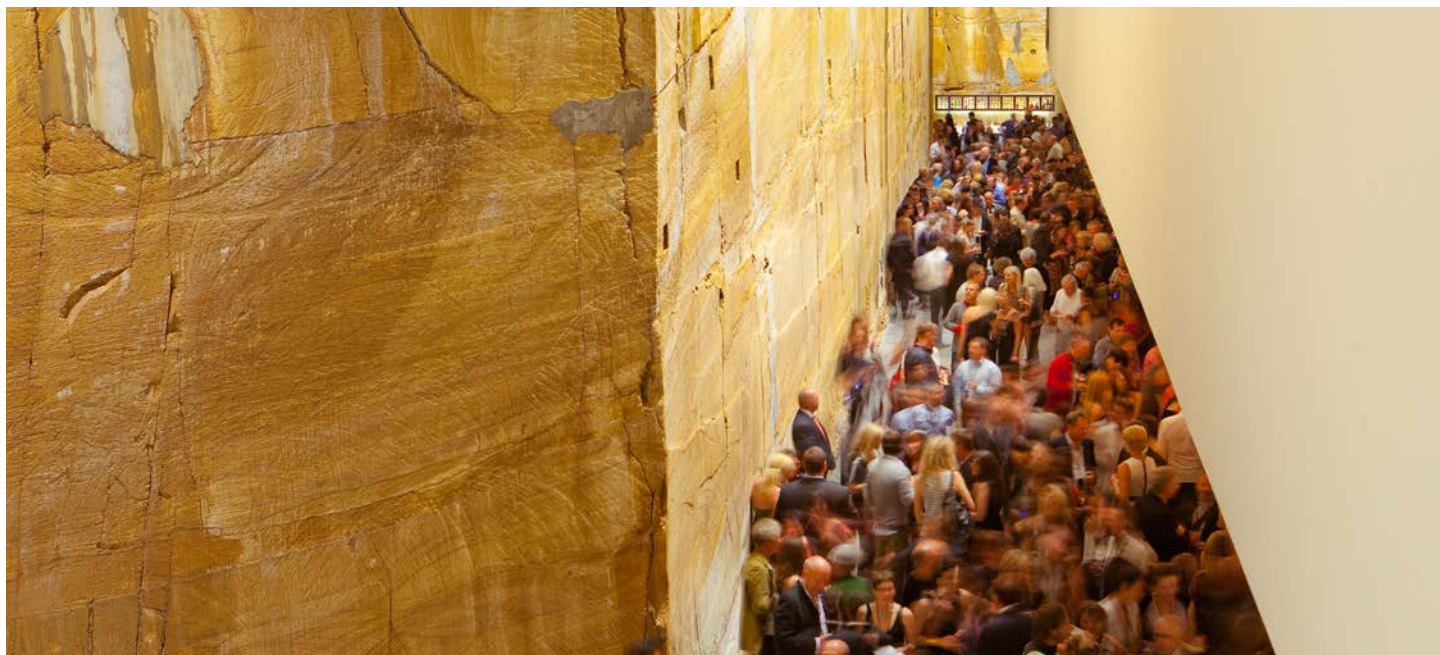
Fast catamaran ferries

Luxury coaches

Helicopters

Sea plane

Limousines



**VENUES**

**Ether building**

Prices include use of data projectors, screens, microphones, sound system and lectern

Eros or Thanatos	\$750
Eros and Thanatos	\$1000

**Equipment for hire**

Stage	\$75
Dance floor	\$75
Mona centrepieces	\$10 per piece

**Other spaces**

Wine Bar	\$3000
Tasting Room <i>Seated dining for up to 10 people</i>	\$1200
Barrel Room	\$2000

**Museum of Old and New Art**

Evening, cocktail style events only	
The Organ room <i>Can accommodate seated dining for up to 35 people</i>	\$5000
Cinema	\$2000
The Void	\$7000
The Nolan gallery	\$10000

**Roundhouse**

Whitely room	\$2000
Library gallery	\$2000

**OTHER INFORMATION**

We require confirmation of numbers and dietary requirements five working days before your function.

Final invoicing will be based on confirmed numbers, or actual numbers, whichever is higher.

There will be a 20 per cent surcharge per guest if numbers increase after final confirmation.

We can cater for most special diets with 5 days notice. However, we need to know about Kosher and Halal meals 1 month in advance.

Children's menu available.

Meals for entertainers and photographers \$30 per person for one course.

Only cold canapés can be served on catamaran.

Moo Brew and Sparkling brut served on catamaran, charged on consumption.

Access times for entertainment, florist etc need to be prearranged with our function coordinator.

A labour charge of \$2.50 per person, per half-hour, for functions which run over agreed time of conclusion, in addition to beverage charges.

Prices are subject to market fluctuation. We will do everything we can to minimise or negate this.

**MINIMUM SPENDS**

(inclusive of food and drinks only)  
 Friday and Saturday nights – \$7500  
 Monday to Thursday nights – \$5000  
 Sunday – \$10,000  
 Public holidays – \$15,000

MONA

**CONTACT**

MONA  
655 Main Road, Berriedale  
Hobart, Tasmania, Australia  
+61 (0) 3 6277 9900  
[functions@mona.net.au](mailto:functions@mona.net.au)  
[www.mona.net.au](http://www.mona.net.au)

