



Dear guests

Thank you for considering Syracuse, for your up and coming wedding.

Please find attached our food & beverage options and pricing for your consideration.

Please note that menus do change with the season, and it is possible that they change at the time of your event if you are booking in advance.

The room fits up to 65 seated with a dance floor or up to 90 as a cocktail stand up event.

We can also accommodate smaller weddings from around 40 guests.

I hope this information is of assistance and look forward to hearing from you.

Please don't hesitate to contact me if you have any further questions and feel free to visit the Restaurant to acquaint yourself with the surroundings. Or if you would like to arrange a time to sample the food and discuss more details please contact me to arrange a mutually suitable date.

Kind Regards

Nancy Moussi  
Business Manager  
0411025044  
[manager@syracuserestaurant.com.au](mailto:manager@syracuserestaurant.com.au)

Syracuse Wine Bar & Restaurant  
23 Bank Place  
Melbourne, 3000  
03 9670 1777  
[www.syracuserestaurant.com.au](http://www.syracuserestaurant.com.au)

  
**SYRACUSE**  
WINE BAR & RESTAURANT

**Wedding Package Syracuse Restaurant and Wine Bar**





Syracuse is an iconic Melbourne restaurant located in the quaint surrounds of Bank Place.

Old world charm abound with classic Victorian architecture and stunning antique decor

If you're looking for a wedding experience that has all the style of European Melbourne with an emphasis on the finest quality produce and exceptional wine, Syracuse is the place for you.

Our acclaimed Chef Philippa Sibley and Team of Sommeliers have put together a comprehensive wedding package for you.

We look forward to helping you plan your event. Please do not hesitate to call us if you would like to discuss anything in further detail.

**Please note that menus in this document are used as a guide only, they change constantly and are subject to produce and seasonal availability.**



## Canapés

Our chef has designed a range of hot and cold canapés for you to choose from as a starter to complement your 3 Course or Banquet Menu.

Syracuse spicy Beef tartare

Tomato jam tartlet, candied olive, basil oil

Serrano Jamon, compressed melon

Hervey Bay scallop, pea puree, black pudding

Leek and gruyère croquette

Duck 'Sausage Roll', Pedro prune puree

Pork and Pistachio Terrine, pickled walnut

Burrata and salsa invidia

**\$30.00 per person – 4 pieces**

**\$40.00 per person – 6 pieces**

**\$50.00 per person – 8 pieces**

## Substantial Bowls

**Additional \$15pp**

Seasonal risotto

Confit Lamb shoulder, tomato jam, cracked wheat salad

## Set Menu

### Entrée

Carrot and chervil soup, vin santo, roasted scallops and amaretti biscuit

Pork and pistachio terrine and pickled walnut

Smoked salmon classically garnished

### Main

Mushroom and chestnut risotto

Seared Salmon, saffron kipfler potatoes, watercress

Western Plains pork cotoletta, fennel and apple slaw, Dijon

*Complimentary side dishes will be served to the table*

### Dessert

Cheese

Tart of the day

Coconut cream panna cotta, freshly churned sorbet

**\$85pp**



## **Syracuse Standard Beverage Package**

Syracuse Wine Bar and Restaurant prides itself on their extensive wine selection from around the world. You may choose 1 sparkling, 2 white and 2 red wines from your event.

The following is a guide menu only as the wines available change constantly.

### **Sparkling**

Il Giusto, Prosecco DOC

### **White Wine**

2014 Bress Riesling, Harcourt Valley, VIC

2014 Levantine Hill Sauvignon Blanc, Semillon, Yarra Valley, VIC

2014 Cape Bernier Pinot Gris, Bream Creek TAS

2013 Langmeil 'High Road' Chardonnay, Eden Valley, SA

### **Red Wine**

2013 Innocent Bystander Pinot Noir, Yarra Valley, VIC

2014 Out of Step 'Malakoff Estate' Nebbiolo, Pyrenees, VIC

2013 Jakob's Black Magic, Shiraz, McLaren Vale, SA

2014 Spinifex 'Papillon', Grenache Cinsault, Barossa Valley, SA

### **Beers and Spirits**

Cascade Premium Light

Superbock

Nail Pale Ale

Tanqueray Gin

Finlandia Vodka

Jose Cuervo Tequila

Teacher's Scotch

Maker's Mark Bourbon

**3 hours / \$55.00 per person**

**4 hours / \$65.00 per person**

**5 Hours / \$75.00 per person**



## **Syracuse Premium Beverage Package**

### **Sparkling**

2011 Kilikanoon Sparkling Vouvray, Loire Valley, France

### **White Wine**

The Wilson DJW 'Polish Hill' Riesling, Clare Valley, SA

2013 Craggy Range 'Te Muna road' Sauvignon Blanc, Martinborough, NZ

2012 Salina Bianco Aeolian Cataratto, Malvasia Bianca, Insolia, Virgona, Italy

2013 Château de Fuisse JJ Vincent Chardonnay, Burgundy, France

### **Red Wine**

2013 Dromana Estate Pinot Noir, Mornington Peninsula, VIC

2010 Produttori Barbaresco Nebbiolo, Langhe, Italy

2011 Torbreck The Steading Shiraz, Barossa Valley, SA

2010 Château du Cedre, Malbec, Tannat, Merlot, Cahors, France

2006 Duron Reserva Tinta del Pais, Cab Sauv, Merlot, Ribera del Duero, Spain

### **Beers and Spirits**

Cascade Premium Light

Peroni Nastro Azzurro

Nail Pale Ale

Tanqueray Gin

Finlandia Vodka

Jose Cuervo Tequila

Teacher's Scotch

Maker's Mark Bourbon

**3 hours / \$70.00 per person**

**4 hours / \$80.00 per person**

**5 Hours / \$90.00 per person**