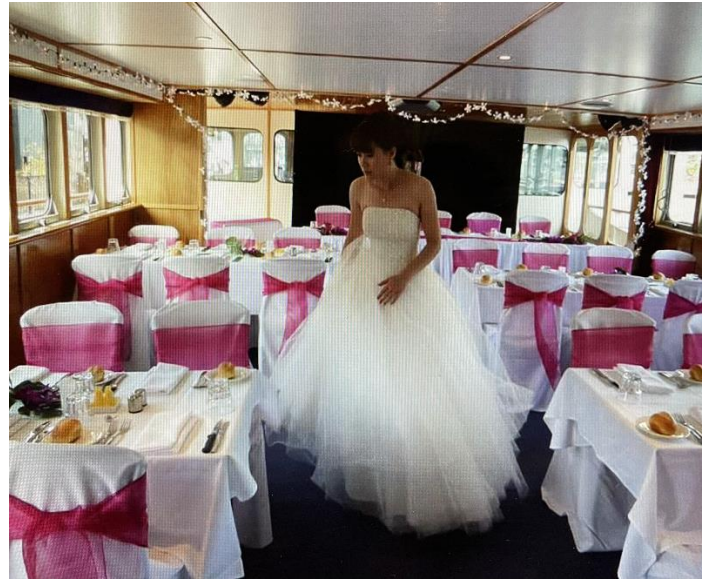


Your unique
wedding
afloat



Lady Cutler ~ the majestic queen

If you are looking for an original setting for your very special day, then this is it! Having risen from its Sydney heritage, the Lady Cutler is the master of Melbourne's water as it glides along the Yarra River creating a beautiful moving canvas for your wedding day.



MELBOURNE SHOWBOAT

THE LADY CUTLER

The Lady Cutler Showboat
131 The Esplanade
Docklands 3006
Virtual tours anytime – <https://ladycutler.com.au/360.html>

Contact us for a personal tour & to
check availability
Ph: 0439 317 070 or 0437 830 730
info@melbourneshowboat.com.au

Discover All-Inclusive Wedding Packages

Couples have chosen to have their wedding aboard the Lady Cutler for many years. They trust us to create a unique and fun wedding with a little sophistication that matches their vision ... and in a truly special setting.

Weddings with a Difference

Created with the busy couple in mind, our comprehensive Ceremony + Reception wedding day packages are coordinated and conducted by trusted wedding specialists, Jenn Lithgow and Petra Harmer-Shrowder, with leading Melbourne wedding providers, to provide that extra level of personal attention and effortlessness that your wedding deserves.

Fun, romantic, professional, easy

All-inclusive packages

Truly comprehensive wedding day packages, not just "reception venue + catering".

✓ Tick off over 90% of your wedding day checklist with one step.

Create your own wedding style, customise your package.

A picture-perfect setting

Imagine sharing your commitment of love and celebrations with family and friends against the magical setting of a moving visual feast.

A sunset wedding, all with beautiful location shots as we pass by the Bolte Bridge, St Kilda & Williamstown.



Meet your team

Meet your celebrant

Petra Harmer-Shrowder is a British/Australian Commonwealth registered marriage celebrant and polished presenter. She is an experienced event director, is comfortable talking to all sizes of audience, and looks forward to being a part of your wedding! Petra has lived in many countries around the world, including the UK, Middle East, South America & the Caribbean.

Her ceremonies are hand-crafted and reflect the individualism of the couples she is marrying. Petra's love of writing and connecting to people enables her to include rituals to honour the heritage and culture of blended families, and for inclusive ceremonies.



Meet your wedding planner

Jenn and her wedding team @ PFM Events are here to make things delightfully easy for you.

From early days coordinating Sydney's best weddings at the Sydney Hilton, Jenn brings 20+ years of experience and passion to creating effortlessly planned weddings. Her global experience amplifies her deep appreciation for cultural difference and diversity.

Jenn looks forward to understanding you and your desires for your wedding.

*Packages include our Smart Wedding Essentials
to make every wedding seamless*

No hidden extras

Unique Destination Gift, Cake Tables & Chairs Lounge/Chill Zone A/V Equipment Dance Floor	Wedding Planning Ceremony Crafting Wedding Legals Trusted Vendors Expert, Caring Team 7-Day/Week Support	"Day-of" Coordination Flatware, Glassware Cake Cutting & Service Dedicated Bar	Venue Tour Rehearsal Walkthrough Set Up, Clean Up PL & PI Insurance	SmartWedding Couple's Dashboard Digital Invites & RSVPS Seating Chart Planner Resources Pack
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Select your package	Blend Your Own	Classic	Savour	Elite
Event duration	From 3.5 hours+	5 hours	5 hours	6 hours

Ceremony

Nationally certified civil celebrant	✓ included	✓ included	✓ included	✓ included
Wedding arch or backdrop	-	✓ included	✓ included	✓ included
Wedding Photographer (3 hrs)	-	✓ included	✓ included	✓ included
Fresh wedding party florals (main bouquet, 2 nd bouquet, 2 buttonholes)	-	✓ included	✓ included	✓ included
Hair & Makeup	-	-	✓ included for 4	✓ included for 4

Food ~ Beverage

Welcome wedding grazing station	-	✓ included	✓ included (or third course)	✓ included (as third course)
Cocktail Canapés (8 items)	✓ included	✓ included	-	-
2-course carvery buffet	-	-	✓ included	-
3-course Plated meal	-	-	-	✓ included
Hand-crafted, personalised wedding cake and/or cupcakes	-	✓ included	✓ included	✓ included
Non-alcoholic beverages	✓ included, cash bar option	✓ included	✓ included	✓ included
Standard bar with house champagne toast	-	✓ included	✓ included	-
Premium bar with premium champagne toast	-	-	-	✓ included

Entertainment ~ Décor ~ Services

Photographer, photo booth with operator	-	✓ facilitated photo booth	✓ photographer, digital photos	✓ photographer, printed & digital
Furniture, linens, accent lighting	✓ included	✓ included	✓ included	✓ included
Wedding day signage, place cards	✓ included	✓ included	✓ included	✓ included
DJ & MC service	-	✓ DJ included	✓ DJ included	✓ DJ, MC included
4-piece live band	-	-	-	✓ included
Floral centrepieces	-	✓ included, silk	✓ included, silk	✓ included, fresh
Wedding table floral garland (silk)	-	-	✓ included	✓ included
Your own wedding website	-	-	✓ included	✓ included

Extras

Is your heart set on a sumptuous dessert station? A high tea wedding? Are you wanting the perfect place to get ready? We can further customise your package and provide a raft of extras to meet your requirements.

Capacity

Cocktail + dance floor	250
Buffet	150
Buffet + dance floor	80
Seated	100
Seated + dance floor	80

Your Wedding Catering

Rock the Boat Cocktail Cruising Menu

Wedding welcome grazing station with savoury morsels served roving style for a fun, deconstructed wedding style.

- Add Sweet Lovers tiered dessert station \$17
- Seasonal fruit board \$5

Select 8 finger food items

Cold Canapés

Assorted gourmet sushi (incl. v and vg)

Blini canapés – smoked salmon, dill | balsamic beet, cream cheese, parsley v

Cucumber | olive tapenade | charred capsicum | parsley canapés vg, gf

Hot Finger Foods

Portuguese organic chicken cocktail skewers gf

Lemon pepper calamari | lime chilli

Mini veggie & Angus burgers | award-winning relish

Vietnamese style mini spring roll (vg)

Herbed arancini | dill aioli v

Whiting bites with tartare & lemon

Angus double decker meatballs with cracked pepper relish

Little Aussie pies – beef | veg v

Assorted frittata bites gf

Sweet chilli prawn trumpets

Lamb koftas with cracked pepper relish gf

Stuffed jalapeno peppers v (mild spice)

Little pizzas – supremo & vegetarian v

Angus meatballs with cracked pepper relish

Prawn & vegetarian dumplings on spoons



Welcome to our Wedding Grazing Station

Luscious food station with floral accents & tiered styling. Grazing tables are a regular feature of our generous wedding packages, and include:

Camembert round with raspberries (or honey if not in season) | premium Australian cheeses | 3 cured meats | antipasti vegetables | cornichons | pickled radishes | spiced sweet potato dip | beet hummous dip | artisan crackers & biscuits | seasonal fruits | citrus marinated olives | fig & fennel– served on premium timber boards & tiered stands

- Styled to match your wedding décor aboard
- can be ordered with no pork, as vegetarian or vegan only

The Captain's Carvery Menu

Let celebrations begin with a welcome grazer, then carving station main course with fresh bread rolls, and a third course of your choosing:

- 3 finger food canapé starters (from canapés menu)
- Shared platter entrées served to dining tables
- Dessert station
- International cheese + fruit boards to finish served to the dining tables
- additional salad or side \$10

Shared Entrées – select 1

Sushi plate (incl. v, vg)

Gourmet pizza (incl. v)

Lemon pepper calamari | lime chilli

Blistered tomato, herb & garlic Middle eastern Afghan bread v

Gazpacho (cold) vg or Thai pumpkin soup with chilli ginger v (served from the buffet)

Main Course - Proteins - select 2

Grilled Atlantic salmon with dill aioli & lemon wedge gf

Our famous 8-hour slow cooked Angus roast beef carvery | red wine jus | Australian mustard gf

Boneless Portuguese spiced chicken Maryland gf

Balela (Middle eastern) – chick peas, tomatoes, s/dried tomatoes, olives, a little chilli, herbs | chipotle hummous vg

Roast vegetables & feta frittata | award-winning relish v

Moroccan couscous | sweet potato (warmed) | seasonal vegetables vg

Salads - select 2

Classic Melbourne –rocket | parmesan shavings | EVOO | balsamic |seasoning (v option)

Risoni Greek salad v

Chats potato salad | seeded mustard | celery | mayo v

Cranberry | feta | toasted walnut | mesclun salad | honey vinaigrette gf v (vg option)

Moroccan sweet potato | chick pea | vegetables | cous cous salad vg

Red elbow pasta | tomato | seasonal roast vegetables | parsley vg

Seasonal vegetables pesto pasta salad v

Vietnamese style lime chilli rice noodle | vegetables salad vg

Ancient grain, green lentil, kale & feta freekeh vg

Balsamic roast vegetables & quinoa salad vg

Sides - select 1

Roast potatoes | smoked paprika | thyme v

Seeded mustard & caramelised onion baby green beans vg

Ratatouille rainbows – baked eggplant, capsicum, tomato, zucchini (vg)

Lime coriander or salsa rice vg

Roasted root vegetables vg

Sweet Lovers Dessert Bar

Love is everywhere with our sweet treats elegantly presented onto a tiered dessert station with floral display & personalised message from you.

Berry & passionfruit cheesecake

Macarons gf

Petit Fours

Romantic Raffaello-inspired white chocolate | vanilla | toasted coconut cake

Swanky road (fancy rocky road)

Fresh fruit pieces

– can be ordered to include gluten free, dairy free and/or vegan sweet treats

– Add to your finger food or buffet menu



Sir Roden Plated Service Menu

Three course menu package with welcome wedding grazer to commence celebrations, alternating main course dishes & your choice of second and third course:

- 3 finger food starters (from canapés menu)
- Welcome wedding grazing station
- Plated entrée
- Plated dessert
- Shared cheese + fruit boards to finish served to dining tables

Plated Meal Menu

Bread rolls & butter portions

Entrée Selection - select 2 items (50/50 alternate service)

Gazpacho (cold) soup (vg) & parmesan bread (vg option)

Sushi & salmon sashimi | wasabi | soy | ginger (v/vg option)

Lemon oregano organic cocktail chicken skewers with shaved parmesan & rocket gf

Chicken Minestrone (vegetarian option)

Charred vegetables (cold) - loaded with seasonal vegetables such as mushrooms, zucchini, carrot, capsicums, eggplant

Thai spice pumpkin soup | charred loaf

Lemon pepper calamari on a bed of rocket | lime chilli

Plump prawn cutlets | Vietnamese style dipping sauce

Main Course Selection - select 2 items

Eight-hour, slow-smoked, Carolinas-spice, grass-fed Angus beef, served with balsamic caramelised onion, Australian mustard & risoni Greek salad or roast potatoes & ratatouille

Boneless Portuguese spiced chicken Maryland served with Spanish rice or balsamic parmesan, rainbow cherry tomato & rocket

Grilled Atlantic salmon with charred tomato & caper vinaigrette or prosciutto, parmesan & rocket salad

Seafarer's catch – Australian battered flathead tails & garlic prawn cutlets served with summer salad (beet, orange, fennel, dill, mesclun, vinaigrette)

Thai beef & vegetable glass noodle salad with fresh coriander, mint, sesame seeds (mild spice) (v/vg option)

Moroccan sweet potato & chick pea cous cous with roasted large mushrooms vg

Sweet Lovers Plated Desserts – select 2

Berry & passionfruit cheesecake

Pavlova | passionfruit drizzle | seasonal berries | cream

Classic Tiramisu (non-alcoholic)

Lemon meringue tart

Rafaello-inspired white chocolate | vanilla | toasted coconut cake

Triple chocolate cake | cream

Fresh fruit pieces gf vg



Hand crafted wedding cake

Your wedding cake is carefully created to your design. Modern and traditional cake flavour, a variety of styling and finishes can be selected.

Options include:

- Designed cupcakes instead of cake
- Fresh or sugar flowers, and a keepsake pick
- Butter cream or fondant
- Gluten free, dairy free and vegan

We also provide the cutting knife and toasting glasses so that you do not have to worry about a thing.

Effortlessly created weddings

2021 Price Guide

Select your package	Blend Your Own	Classic	Savour	Elite
Base package for 80 (min.) guests	\$19,995	\$24,895	\$30,495	\$40,495
Per additional guest above 80	\$55	\$111	\$132	\$228

Prices for weddings celebrated between 2nd January and 30th December, 2021. 10% Sunday surcharge.

2022 Price Guide

Select your package	Blend Your Own	Classic	Savour	Elite
Base package for 80 guests	\$20,995	\$26,149	\$31,995	\$42,549
Per additional guest above 80	\$59	\$119	\$139	\$239

Prices for weddings celebrated between 2nd January and 30th December, 2022. 10% Sunday surcharge.

2023 Price Guide

Select your package	Blend Your Own	Classic	Savour	Elite
Base package for 80 guests	22,045	\$26,139	\$32,019	\$42,519
Per additional guest above 80	\$62	\$125	\$147	\$252

Prices for weddings celebrated between 2nd January and 30th December, 2023. 10% Sunday surcharge.

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