



ROSANA

Wedding Packages

Everything you need for
the perfect day

Welcome

Weddings at Rosana by Holiday Inn® are hosted on Level 8 in the stunning Cheetham ballroom.

This is an elegant appointed room which boasts stunning views over the local precinct with a grand and sophisticated atmosphere, with the convenience of accommodating the entire wedding celebration in one location. The space can be customised with different lighting, decor, and floral arrangements to reflect the couple's unique vision. This room is highly versatile, allowing for both traditional and modern styles to be incorporated into the ambiance.

Cheetham room has a capacity to accommodate 250 on banquet round tables or long tables with a generous 491sqm, this can be increased to 300 for a stand up cocktail function. The room also has its own outdoor terrace with views of Werribee and surrounds.



Package 1

\$140.00 per person

Inclusions

30 minute canapé on arrival
Choice of 3 course grazing or buffet menu
5 hour beverage package
Fresh crusty bread served with butter
Cutting and serving of wedding cake on platters
Petit Fours
Tea and coffee

Complimentary

Black or white linen and napkins
Tables and chairs
Chair covers
Personalised menus
Table numbers
Cake table with cake knife
Dance floor
Gift table (round or square cake table available)
Directional signage
Easels for guest list and welcome sign
Scattered tealight candles for tables
Complimentary nights stay for the newlyweds post celebrations
Professional function supervisor



Package 2

\$120.00 per person

Inclusions

2 hour canapé selection
2 hour substantial canapé selection
5 hour beverage package
Fresh crusty bread served with butter
Cutting and serving of wedding cake on platters
Tea and coffee
Petit Fours

Complimentary

High tables and chairs
Personalised menus
Cake table with cake knife
Dance floor
Gift table (round or square cake table available)
Directional signage
Easels for guest list and welcome sign
Scattered tealight candles for tables
Complimentary nights stay for the newlyweds post celebrations
Professional function supervisor



Canapés

Cold

Nori rolls, wasabi, and soy sauce

Smoked salmon, blini crème fraîche, chives

Prosciutto wrapped melon

Blue cheese tartlet, pear agrodolce.

Prosciutto, melon, preserved lemon, goats curd and dukkah

Rare roast beef crostini, pickled eggplant, fetta and dried olive

Truffled mushroom and chive tart with whipped goats cheese

Hot

Korean fried chicken with gochujang dipping sauce

Traditional chorizo empanada, tomato relish

Croquettes sweet potato with miso mayonnaise

Flame-grilled tandoori chicken bite with mint chutney

Asian inspired steamed dumplings

Salt and pepper squid, salsa verde

Devil chicken with sriracha mayonnaise

Chicken goujons, mustard mayonnaise

Peking duck pancakes with hoisin, cucumber and shallots

Dessert

Lemon meringue tart

Opera cake

Chocolate ganache tart

Mango cheesecake

Tiramisu



Plated

Entrée

Marinated prawn, mango salsa, pink grapefruit, fennel, avocado mousse
Twice cooked pork belly, apple puree, chicharrons, radish, chorizo
Burrata Salad, cherry tomatoes, radish, beetroot coulis, basil oil
Smoked salmon gravalax, herbs olive oil, goats cheese, saffron
Panko salmon cakes served on a bed of baby salad leaves and a chilli mayo
Potato Gnocchi, spinach and butternut, parmesan, toasted nuts

Mains

Lamb rump, sweet potato, broccolini, honey glazed dutch carrots, red wine jus
Pan fried Salmon, asparagus, lemon, charred greens, romesco
Slow cooked beef cheek, truffle mash, cherry tomato, shallot
Pork loin, Colcannon potato, covolonero, mustard sauce
Pan fried chicken breast, beetroot puree, mixed greens
Sweet potato, feta cheese, ravioli, butternut squash sauce, semi dried tomato, spinach

Dessert

Eton mess: Deconstructed pavlova with assorted jelly, mango coulis, strawberries and passionfruit cream
Dark chocolate slice, cocoa nib crumble, raspberry
Sticky date pudding, salted caramel, poached pear, cream
Lemon tart, poached apple, lemon curd
Apple crumble, vanilla ice cream



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For bookings or further details on our
wedding packages, please contact:

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