



TRUE SOUTH



True South Weddings

A True South wedding is truly memorable for its location, the beautiful room and the culinary experience. Imagine the romance of a coastal wedding with Argentinian inspired food and a range of beer, cider and wines to match. With stunning views across Port Phillip Bay your guests will be blown away by the views and will enjoy the modern industrial fitout.

Conveniently located in Bayside, we offer flexible seating arrangements and indoor and outdoor options. Our approach to dining is a fusion of the modern and traditional, our dishes are designed to share with family and friends in a communal atmosphere.

We specialise in both cocktail and seated events and will tailor our Argentinean menu to suit. Our fresh, industrial event space is the perfect canvas to transform into a space that reflects your personality and style.

For bookings and enquiries please contact our Function Manager Rebecca.

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The Bay View Room

Located upstairs, The Bay View Room is the ideal location for your wedding, offering stunning views of Port Phillip Bay, sunsets and the coast line.

The exposed ceiling, industrial style finishes, large balcony and stunning views with floor to ceiling windows makes this room so breathtaking.

Features

- Private Bar
- Private Balcony with sea views
- Polished concrete floor
- Space for a band or DJ

Inclusions

- Room hire and staff
- White lanterns with tea light candles
- Wireless microphone
- 50" Plasma screen
- Surround sound system with iPod connection
- Three floral arrangements
- Fairy light feature wall (photo feature wall)

Cocktail - Max 180

Seated - Max 90 (70 with dance floor)



Seated Wedding Packages

All of our dishes are created to share and are presented to the centre of each table for a communal dining experience.

Package One - \$15Opp

5 hour duration
30 minutes of chef's selection of canapes on arrival (four pieces pp)
2 shared entree
2 shared main
1 shared side
Grazing dessert or shared dessert
5 hour standard beverage package
(1 sparkling, 1 house white, 1 house red, tap beer and soft drink)

Package Two - \$17Opp

5 hour duration
True South signature cocktail on arrival
30 minutes of chef's selection of canapes on arrival (four pieces pp)
2 shared entree
2 shared main
2 shared sides
Grazing dessert or shared dessert
5 hour standard beverage package
(1 sparkling, 2 house white, 2 house red, tap beer and soft drink)

Signature Package - \$21Opp

6 hour duration
True South signature cocktail on arrival
30 minutes of chef's selection of canapes on arrival (five pieces pp)
2 shared entree
2 shared main
2 shared sides
Grazing dessert or shared dessert
6 hour premium beverage package
(1 sparkling, 2 premium white, 2 premium red, tap and bottled beer and soft drink)
White chair covers





Seated Menu

Entrees

Muslitos De Pollo

Pomegranate glazed chicken thigh with quinoa and pistachio salad (gf)

Ensalada De Calamar

Fried calamari, romesco sauce, cucumber, chickpeas, sheep's feta (gf)

Tortilla

Potato, goats cheese tortilla, with rocket (gf, v)

Bocadito De Cerdo

Traditional pork sliders with aioli and salsa

Chorizo Criollo

House made pork and beef chorizo, tomato, chimichurri (df)

Kingfish Ceviche

Kingfish, miso mayo, avocado, sweet potato crisps (gf, df)

Carpaccio De Res

Beef carpaccio, smoked garlic aioli, truffle pecorino, potato, sorrel (gf, df)

Mains

Moros Y Cristianos

Salad of rice, beans, sweet corn, avocado and spicy fried chicken (gf)

Pollo Asado

Grilled chicken skewer with white bean puree, tomato and coriander salsa (gf)

Atun Peruano

Herb crusted yellow fin tuna, coriander & macadamia pesto, charred carrots

Estofado De Cordero

Lamb shoulder with chunky eggplant and tomato kasundi (gf, df)

Noquis De Ricota Con Pesto

Ricotta gnocchi, basil & pine nut pesto, peas, broad beans, broccoli, parmesan

Carrilleras Guisadas

Flinders Island braised beef cheeks with cous cous, cauliflower and almonds (df)

Cerdo Al Grill

Smoked pork belly with black bean puree, capsicum creola and plantain chips (gf)

Sides

Ensalada De Estacion

True South seasonal coleslaw (gf, v)

Zapallo Asado

Roasted pumpkin with feta, basil and pine nuts (gf, v)

Ensalada De Granos

Quinoa, freekeh, chickpeas, pistachios, salsa criolla, dijon vinaigrette (ve)

Optional Extras (can be selected as a side option within your selected package)

Papas Bravas

Crispy roasted potatoes, aioli, parsley, paprika (gf, df) \$5pp

Patatas Fritas

Fries, aioli \$3.5pp

Ensalada Verde

Green leaves, cucumber, tomato, house vinaigrette (gf, v) \$3.5pp

Desserts

Churros

Spanish doughnuts and sauce

Tarta De Queso Limon

Lemon Meringue Tart

Mousse De Chocolate

Chocolate mousse, fresh berries (gf)

Tabla De Quesos

Cheese platter, nuts, fresh fruit





Cocktail Packages

Cocktail weddings offer a relaxed and stylish alternative to a more formal seated celebration.

Package One - \$125pp

- 5 hour duration
- 4 hour food service
- 12 canapes per person (select up to 6 different canape items)
- 2 grazing selections
- 1 grazing dessert per person
- 5 hour standard beverage package (1 sparkling, 1 house white, 1 house red, tap beer and soft drink)

Package Two - \$155pp

- True South signature cocktail on arrival
- 5 hour duration
- 4 hour food service
- 14 canapes per person (select up to 7 different canape items)
- 3 grazing selections
- 1 grazing dessert per person
- 5 hour standard beverage package (1 sparkling, 2 house white, 2 house red, tap beer and soft drink)

Signature Package - \$185pp

- True South signature cocktail on arrival
- 6 hour duration
- 4 hour food service
- 16 canapes per person (select up to 8 canape items)
- 3 grazing selections
- 1 grazing dessert per person
- 6 hour premium beverage package (1 sparkling, 2 premium white, 2 premium red, tap and bottled beer, basic spirits and soft drink)

Canape Menu

Tortilla De Papas

Spanish frittata (v, gf)

Nachos Con Guacamole Y Salmon

Corn chip, avocado, smoked salmon (gf, df)

Nachos Corn Totopos

Corn totopos, black bean, avocado (gf, v, ve)

Seleccion De Sushi

Selection of Sushi

Cochina Argentina

Argentinian egg, chorizo, chimichurri

Arancini De Hongos

Mushroom arancini, garlic aioli (v)

Empanada De Carne

Mini traditional beef pastie (v option upon request)

Pastelles Surtidos (select 1)

Mini pies | mushroom (v) or duck & hoisin

Quesadilla Vegetariana

Cheese, black beans, sweet corn quesadilla, salsa (v)

Chorizo can be added

Brochetita De Pollo

Chicken skewers, chimichurri (gf, df)

Chipa

Mini cheese rolls (gf, v)

Gambas Fritas

Crumbed prawn cutlets, kaffir lime aioli

Ceviche De Kingfish

Citrus cured kingfish served on a spoon (gf, df)

Tostada De Atun

Raw tuna with chilli mayonnaise on crisp tortillas

Bruschetta

Tomato and bocconcini bruschetta (v)





Grazing

Served in a cone

Pescado Con Papas Fritas

Beer battered fish, shoestring fries, lemon (df)

Rabas Con Papas Fritas

Crispy fried calamari, shoestring fries, lemon (df, gf)

Served Individually

Bocaditos De Ternera

Beef brisket sliders, coleslaw

Bocaditos De Cerdo

Traditional pulled pork sliders, aioli, salsa

Served in a bowl

Noquis De Ricota Vegetales De Estacion

Hand rolled ricotta gnocchi, basil pesto, pine nuts, parmesan cheese (v)

Moros Y Cristianos

Rice & bean salad, sweet corn, chilli, avocado, spicy fried chicken (df, gf)

Carrilleras Guisadas

Flinders Island braised beef cheeks, cous cous, cauliflower, almonds (gf)

Dessert

Churros

Spanish doughnuts, chocolate sauce

Tarta De Queso Limon

Lemon meringue tart

Mousse De Chocolate

Chocolate mousse, raspberries (gf)

Tabla De Quesos

Cheese platter, nuts, fresh fruit





Beverage Packages

Standard Beverage Package

- House red and white wine
- Sparkling
- Tap beer
- Tap cider
- Soft drink and juice
- Filtered coffee and tea
- Add basic spirits \$15pp

Premium Beverage Package

- Premium red and white wine
- Sparkling
- Bottled beer
- Tap beer
- Cider
- Basic spirits
- Soft drink and juice
- Filtered coffee and tea

Ceremony Packages

At True South we have the option of hosting your ceremony on the balcony overlooking the bay or inside our event space. The cost to have your ceremony at True South is \$1000; included in this cost are 20 chairs with white chair covers, a signing table with linen and use of our white arch.

Alternativley we have teamed up with In2UCeremonies to offer other ceremony packages which include furniture hire, set up, pack down and relocation.

Visit our website for detailed photos and information on each setup or contact Jacqueline directly at jacqui@in2uceremonies.com.





Extra Options

Optional Extras

True South signature cocktail on arrival | \$9pp
Cake cut into pieces, plated with cream, caramel sauce and served to your guests | \$2.5pp
Extend Beverage Package | \$15pp

Additional Meals

Supplier meals | \$3Opp includes soft drink
Children under 12 | \$2Opp
Includes unlimited soft drink / juice

Chair Covers

White chair covers | \$5ea
Table socks | \$2Oea

Suppliers

We have an extensive list of preferred suppliers. Please talk to us for suggestions.

Frequently Asked Questions

Celebration Cakes

You are welcome to bring your own Wedding Cake. We will cut your cake and serve on platters with napkins at no cost. If you require your cake to be cut and plated individually, garnished and served to your guest the cost will be \$2.5 per person.

Music

Ipod | You are more than welcome to use our facilities with your ipod – no charge.
Band | You can also organise your own DJ or band

TRUE SOUTH

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