



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 Caitlin
P | 0477 553 922
E | functions@jbshospitality.com.au

This edition of our Wedding Package is valid until September 2023. New menus and packages are released each year and may incur a price increase, given various seasonal and fresh produce changes.





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 - \$155pp

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 - \$175pp

5 hour duration
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 - \$215pp

5 hour duration
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
5 hour premium beverage package
(1 sparkling, 2 premium white, 2 premium red, tap and bottled beer, soft drinks and basic spirits)
White chair covers





Seated Menu

Entrees

Muslitos De Pollo

Grilled chicken thigh with quinoa, pomegranate and pistachio salad (gf)

Ensalada De Calamar

Fried calamari, mojo rojo, smoked aioli, rocket, sesame & pepita salt (df)

Pila de Vegetales

Summer veg, spiced pistachio, smoked yoghurt (veo, n)

Bocadito De Cerdo

Smoked ham hock sliders, chimichurri, cabbage, aioli

Chorizo Criollo

Spiced pork & beef sausage, roasted peppers, chimichurri (gf, df)

Ceviche

Raw tuna, Tiger's milk, daikon, wakame, coconut, avocado (gf, df)

Ensada de Arroz y Frijoles

Basmati & black beans, corn, capsicum salsa avocado mousse and garlic prawns (df, gf, veo)

Mains

Pollo Asado

Aji marinated chicken, smoked chilli molé, paprika slaw (gf, df, n)

El Pargo Asado

Pan roasted snapper, criolla, chimmichurri

Estofado De Cordero

Lamb shoulder with chimmichurri and jus (gf, df)

Noquis De Patata

Potato gnocchi, napolitana sauce, reggiano, basil (v)

Carrilleras Guisadas

Flinders Island braised beef cheeks with potato mash, jus

Sides

Ensalada De Estacion

True South seasonal coleslaw (gf, v)

Papas Bravas

Fried potatoes, giardiniera salsa, smoked paprika, aioli (df, gf, v)

Ensalada Verde

Green leaves, house vinaigrette (gf, v)

Optional Extras

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

Fritas

Fries, aioli \$3.5pp

Ensalada Verde

Rocket, parmesan, sherry, apple (gf, v) \$3.5pp

Zanahorias Asadas

Grilled carrots, maple, pistachios, mint (gf, ve, n) \$5pp

Desserts

Churros

Spanish doughnuts, sauce

Tarta De Queso Limon

Lemon meringue tart

Mousse De Chocolate

Chocolate mousse, fresh berries (gf)

Alfajores

Traditional Argentinian shortcrust biscuit, dulce de leche





Cocktail Packages

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

Package One - \$13Opp

- 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 - \$16Opp

- 5 hour duration
- Cocktail on arrival
- 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 - \$19Opp

- 5 hour duration
- Cocktail on arrival
- 4 hour food service
- 16 canapes per person (select up to 8 canape items)
- 3 grazing selections
- 1 grazing dessert per person
- 5 hour premium beverage package (1 sparkling, 2 premium white, 2 premium red, tap and bottled beer, basic spirits and soft drink)
- White chair covers
- White table socks

Canape Menu

Nachos Con Guacamole Y Salmon

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

Seleccion De Sushi

Selection of Sushi

Arancini De Hongos

Mushroom arancini, garlic aioli (v, gf)

Arancini De Guisantes y menta

Pea and mint arancini, aioli (v, gf)

Pastelles Surtidos (select 1)

Mini pies | mushroom (v) or duck & hoisin

Brochetita De Pollo

Chicken skewers, chimichurri (gf, df)

Chipa

Mini cheese rolls (gf, v)

Flores De Calabacin

Stuffed zucchini flowers (v)

Gambas Fritas

Potato spun prawn cutlets, lime aioli

Ceviche De Atun

Citrus cured tuna, avocado mousse, served on a spoon (gf, df)

Tostada De Kingfish

Raw kingfish, wasabi mayo, coriander, crisp tortillas

Bruschetta

Tomato and bocconcini bruschetta (v)





Grazing

Pescado Con Papas Fritas

Beer battered fish, shoestring fries, lemon (df)

Rabas Con Papas Fritas

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

Bocaditos De Pollo

Carolina style pulled chicken sliders, coleslaw

Bocaditos De Cerdo

Smoked ham hock sliders, chimichurri, cabbage, aioli

Noquis De Patata

Potato gnocchi, napolitana sauce, reggiano, basil (v)

Enxada de Arroz y Frijoles

Basmati & black beans, corn, capsicum salsa, avocado mousse and garlic prawns (df, gf, veo)

Empanada De Carne

Mini traditional beef pastie (v and ve options upon request)

Carrilleras Guisadas

Flinders Island braised beef cheeks with potato mash, jus

Dessert

Churros

Spanish doughnuts, sauce

Tarta De Queso Limon

Lemon meringue tart

Mousse De Chocolate

Chocolate mousse, fresh berries (gf)

Alfajores

Traditional Argentinian shortcrust biscuit, dulce de leche

Platters To Get You Started



Antipasto \$150

San Danielle Prosciutto, calabrese & sopressa salami, mortadella, smoked ham, fior di latte, marinated olives, grissini & focaccia



Victorian Cheese \$150

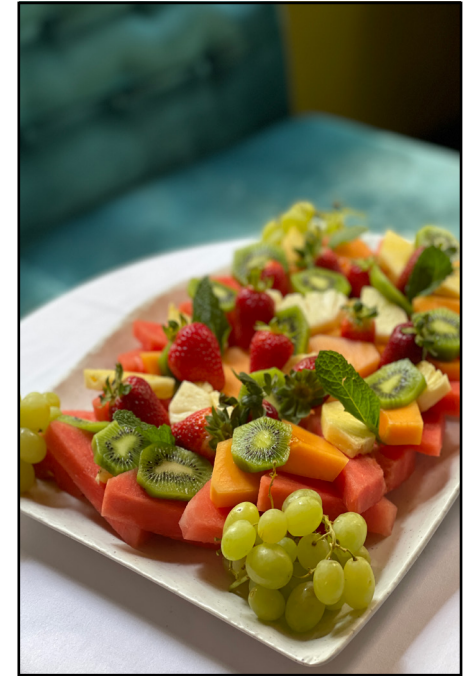
regional pick, cheddar, brie & blue, chutney, grapes, quince paste, lavosh, grilled sourdough



Artisan Pizza platters (\$10Opp)

unlimited margherita, salami or fungi pizza.

Selection of hand stretched pizzas served for 1 hour during your event



Fruit Platter \$90

cantaloupe, watermelon, kiwi, pineapple, strawberries, grapes



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

Cocktail on arrival | please ask your function manager about pricing

Cake | cut into pieces and served with cream, sauce and served to your guests \$2.5pp

Beverage package extension | \$17pp

Chair covers | \$5 each

Table socks | \$20 each

We have an extensive list of preferred suppliers, please speak to us for suggestions.

Additional Meals

Supplier Meals | \$3Opp

Children under 12 | \$2Opp

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