



TWO TON MAX

# Weddings

TWO  
TON  
MAX



# We're sure you're ALREADY smitten.

Now that you've seen Two Ton Max, we're sure you're already smitten. But to help keep that excitement building, we've pulled together a snapshot of what your special day could look like, along with some key information to bring your day to life.

If you'd like to chat more, feel free to get in touch.

All the love!

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# Two Ton Max

## **CEREMONY:**

Tucked away in the alleyways of North Melbourne, your guests discover your ceremony through a garden covered entrance. Your florals perfectly situated in front of the sheer curtain line builds the suspense keeping guests wondering what comes next?

As you make your love official, roaving champagne directs your guests to move between the cocktail and courtyard space, whilst we prep your reception tables before the curtain reveal.

## **RECEPTION:**

The sheer curtains open to reveal long rows of tables, ready for your guests to find their seats.

Above them floats sparkling custom lighting, suspended mid-air as your guests soak up the dreamy atmosphere.

## **PARTY:**

Once your food has been served and formalities are done and dusted, it's time to hit the dance floor!

Make memories, capture moments and boogie like your life depends on it.

## **DINNING EXPERIENCE:**

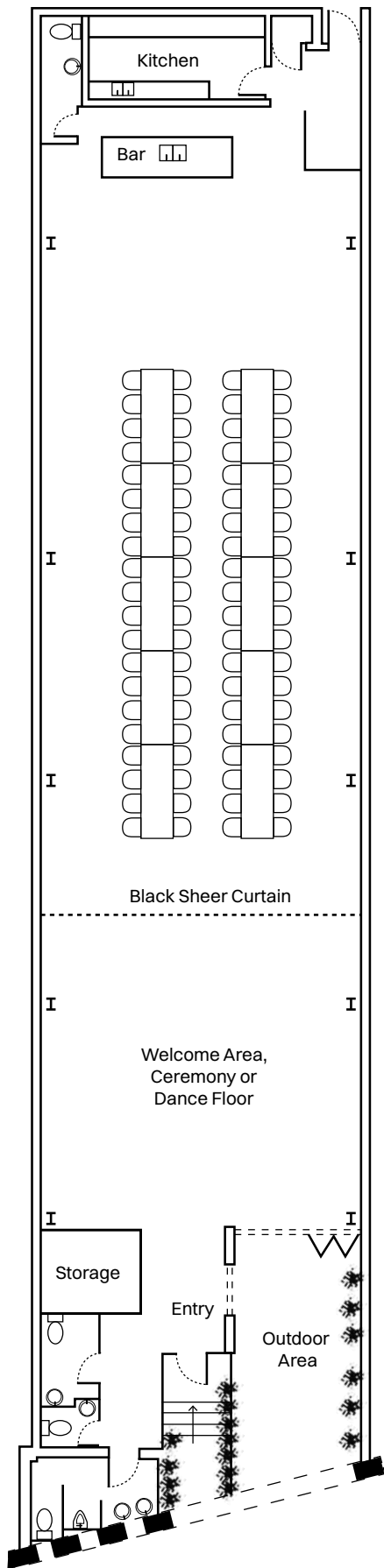
Refresh set out to create outstanding food and drink experiences for your day.

You can choose from a range of packages to suit your needs, covering everything from cocktail to sit down weddings, including shared dining or alternate plated.

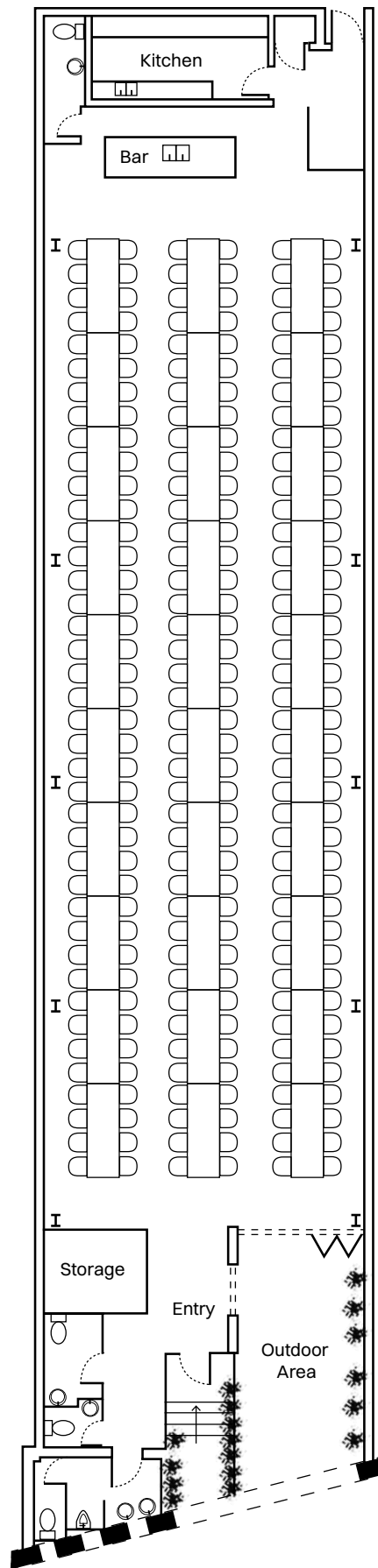
With an exquisite selection of cocktails, wines and local beers, your guests won't be disappointed with the bar options.

Request a catering brochure for packages and menu samples.

# Floor plans



80 GUESTS



240 GUESTS



# Event packages

To host your event at Two Ton Max, it's as simple as hitting our minimum spends.

You can do this by booking any of the listed inclusions from our experience brands (please see following pages for a full description).

Following your viewing, our team will create a custom quote based on your unique requirements.

If your event is within the next three months, or you're considering venue hire only, reach out to the team.

## **TWO TON MAX PACKAGE ^ CAN INCLUDE:**

- Exclusive venue hire\*
- Catering\* custom quoted
- Planning
- On the day coordination
- Floristry
- Styling
- Invitations and stationery
- Photography
- Videography

\*Non-removable elements

^ Minimum spend required

If you have any questions regarding our packages, please visit our [FAQ page](#).

## **PEAK:**

**(Feb, Mar, Sep, Oct, Nov)**

Monday-Wednesday: \$19,760

Thursday: \$24,320

Friday and Sunday: \$27,360

Saturday: \$30,400

## **OFF-PEAK:**

**(Jan, Apr, May, Dec)**

Monday-Wednesday: \$16,796

Thursday: \$20,672

Friday and Sunday: \$23,256

Saturday: \$25,840

## **WINTER:**

**(Jun, Jul, Aug)**

Monday-Wednesday: \$13,832

Thursday: \$17,024

Friday and Sunday: \$19,152

Saturday: \$21,280

\*All prices listed are subject to availability, peak and non-peak periods, day of the week, timing of event and can change without notice. Public holidays, other celebration days, or major events will incur a surcharge. Packages will be subject to a \$10pp increase for events held from January 1, 2025 and a \$20pp increase for events held from January 1, 2026. Pricing valid as of July 2023.



# Plated catering packages

## **GOLD PLATED:**

100+ people: \$135\* per person

80 - 99 people: + \$20\* per person

### **MENU ITEMS:**

- Three chef's selection of canapés
- Artisan bread
- Antipasto entrée
- Alternate plated main
- Shared service of your wedding cake on platters

### **BEVERAGES:**

- 4 hour beverage package
- Furphy Ale beer
- House red, white & sparkling wine
- Soft drink and juice
- Tea and coffee

## **DIAMOND PLATED:**

100+ people: \$155\* per person

80 - 99 people: + \$25\* per person

### **MENU ITEMS:**

- Charcuterie grazing table
- Artisan bread
- Alternate plated entrée
- Alternate plated main
- Shared service of your wedding cake on platters

### **BEVERAGES:**

- 5 hour beverage package
- Complimentary Bellini cocktail
- Two premium beers
- House red, white & sparkling wine
- Soft drink and juice
- Tea and coffee

## **PLATINUM PLATED:**

100+ people: \$175\* per person

80 - 99 people: + \$30\* per person

### **MENU ITEMS:**

- Three chef's selection of canapés
- Antipasto platter
- Artisan bread
- Alternate plated entrée
- Alternate plated main
- Shared service of your wedding cake on platters
- Three shared petit four desserts

### **BEVERAGES:**

- 5 hour beverage package
- Open bar cocktails (select three)
- Unlimited house spirits
- Two premium beers
- House red, white & sparkling wine
- Soft drink and juice
- Tea and coffee

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# Plated menu

## ENTRÉE:

### HEIRLOOM BEETROOT, PEAR AND TRUFFLED VINAIGRETTE (VE, GFO)

Truffled vinaigrette, pear, cashew cream and French herbs

### CURED KINGFISH (GF, NF)

Verjuice dressing, cream, fresh fennel and dill

### FREMANTLE OCTOPUS (DF)

White beans, ajo Blanco, almond, chili oil and parsley

### TWICE COOKED PORK BELLY, SMASHED CUCUMBER SALAD (GF, DF, NF)

Smashed cucumber salad, sesame dressing

### FREE RANGE CHICKEN, SWEET CORN AND WILD GRAIN (GF, DF, NF)

Hazelden's chicken thigh, sweet corn puree, wild grains and Italian herb sauce

### ROAST PUMPKIN AND PARMESAN RAVIOLI (V)

Burnt butter and sage sauce

### POTATO GNOCCHI WITH TOMATO SUGO (VE, NF, FF)

Housemade sugo and lemon pangrattato

### GIPPSLAND BEEF TARTARE (DF, NF)

Nudo's special sauce, capers, sourdough

## MAIN:

### MEDITERRANEAN SLOW COOKED LAMB SHOULDER (GF, NF, DFO)

Babaganoush, feta, pickled onion and red wine jus

### OVEN ROASTED MARKET FISH, ZUCCHINI AND PINE NUTS (GF, DF)

Locally sourced white fish, zucchini a la grecque, pine nuts and mint

### FREE RANGE CHICKEN, BROCCOLI CREAM AND TARRAGON JUS (GF, NF)

Hazelden's free range chicken, sauteed cime de rapa, broccoli cream and tarragon jus

### SLOW COOKED RED WINE BEEF CHEEK (GF, NF)

Gippsland Beef cheek, celeriac, winter greens and red wine jus

### LOCAL MUSHROOM ORECCHIETTE, TRUFFLE CREAM (V, NF)

Truffle cream, medley of mushrooms, kale, pecorino

### ROASTED CAULIFLOWER, TURMERIC AND COCONUT DAHL (VE, GF, NF)

Sri Lankan-inspired lentil dahl, roasted cauliflower, fried curry leaves and coconut sambal

### SLOW COOKED PORK SCOTCH (GF, NF)

Hispi cabbage, fresh apple and fennel slaw, mustard sauce

### THAI RED SWEET POTATO CURRY (VE, GF)

Mild spiced red vegan curry, kaffir lime, coriander, lychee and aromatic brown rice

## ELEVATED MAIN:

### \$17 PER PERSON

Your choice of two

### LEMON AND THYME MARINATED GIPPSLAND LAMB RUMP (GF, DF, NF)

Red pepper romesco, fresh spinach and red wine jus

### SOUTHERN RANGES STRIPLOIN STEAK (GF, NF)

Cooked strictly medium rare, potato rosti, creamed leeks, green pepper and brandy sauce

### DUCK BREAST AND CONFIT DUCK LEG (GF, DF, NF)

Lentil cassoulet, mustard fruits, red wine sauce and beetroot puree

## ON THE TABLE:

Artisan bread, olive oil, salt and pepper

## PLATED DESSERT:

### \$16 PER PERSON

Individually plated desserts

Your choice of two

### PASSIONFRUIT AND MEZCAL TART (V, GF)

Freshly torched meringue, toasted coconut

### NUDO TIRAMISU (V)

Chocolate sauce, mascarpone and cocoa powder

### BASQUE CHEESECAKE (V, GF)

Caramelised blueberry

### STICKY TOFFEE AND BANANA PUDDING (V, GF, DF)

Whipped coconut cream and vegan caramel sauce

### DARK CHOCOLATE AND RASPBERRY CAKE (VE, GF)

Chocolate and raspberry sponge, coconut ganache, buckwheat crumble and whipped coconut cream

(V) Vegetarian | (VE) Vegan | (GF) Gluten free | (GFO) Gluten free option available | (DF) Dairy free | (DFO) Dairy free option available | (FF) Fructose free | (NF) Nut free

\*Please note, our Executive Chef designs our menu seasonally, dishes may change with no notice and are subject to availability.



# Cocktail catering packages

## **GOLD COCKTAIL:**

100+ people: \$135\* per person

80 - 99 people: + \$20\* per person

### **MENU ITEMS:**

- Charcuterie grazing table
- Eight canapés per person
- One substantial canapé per person
- Shared service of your wedding cake on platters\*\*  
(\*\*If applicable)

### **BEVERAGES:**

- 4 hour beverage package
- Furphy Ale beer
- House red, white & sparkling wine
- Soft drink and juice
- Tea and coffee

## **DIAMOND COCKTAIL:**

100+ people: \$155\* per person

80 - 99 people: + \$25\* per person

### **MENU ITEMS:**

- Charcuterie grazing table
- Ten canapés per person
- One substantial canapé per person
- Shared service of your wedding cake on platters\*\*  
(\*\*If applicable)

### **BEVERAGES:**

- 5 hour beverage package
- Complimentary Bellini cocktail
- Two premium beers
- House red, white & sparkling wine
- Soft drink and juice
- Tea and coffee

## **PLATINUM COCKTAIL:**

100+ people: \$175\* per person

80-99 people: + \$30\* per person

### **MENU ITEMS:**

- Charcuterie grazing table
- Ten canapés per person
- Two substantial canapés per person
- Shared service of your wedding cake on platters\*\*  
(\*\*If applicable)

### **BEVERAGES:**

- 5 hour beverage package
- Open bar cocktails (select three)
- Unlimited house spirits
- Two premium beers
- House red, white & sparkling wine
- Soft drink and juice
- Tea and coffee

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# Canapé menu

## COLD:

### WHIPPED RICOTTA AND BEETROOT TARTLET (GF, V, NF)

Lemon-scented whipped ricotta and heirloom beets, sunflower seed

### MUSHROOM RICE PAPER ROLL (VE, GFO)

Hoisin dipping sauce

### SMOKED SALMON BLINI

Tasmanian cold smoked salmon, crème fraîche and dill

### SICHUAN TOFU BETEL LEAF (VE, GF)

Fried sichuan tofu, coconut, Aisan herbs

### GIPPSLAND BEEF TARTARE (DF, NF)

Nudo's special sauce, capers, sourdough

### AVOCADO AND BROWN RICE SUSHI ROLL

(VE, FF, NF, DF, GF)

Gluten-free soy sauce

## HOT:

### POTATO ROSTI (VE, GF, DF)

Red pepper nut free romesco, house made dukkah

### TOMATO AND BOCCONCINI ARANCINI

(V, NF, GF)

Basil mayonnaise

### SWEET CORN AND GRUYERE CROQUETTE

(V, NF)

Chipotle sauce

### PORK BELLY BAO BUN (DF, NF)

Fried pork belly, kimchi

### SOUTHERN FRIED CHICKEN SLIDER (NF)

Brioche, iceberg, pickles and ranch

### TEMPURA OYSTER (NF, GF, DF)

Wasabi and spring onion mayo

### CRISPY KATAFI PRAWN (DF)

Katafi pastry, sesame dressing

## SUBSTANTIAL:

### MEDITERRANEAN SLOW COOKED LAMB SHOULDER

(GF, NF, DFO)

Babaganoush, feta, pickled onion and red wine jus

### LOCAL MUSHROOMS ORECCHIETTE, TRUFFLE CREAM

(V, NF)

Truffle cream, medley of mushrooms, kale, pecorino

### ROAST PUMPKIN AND PARMESAN RAVIOLI (V)

Burnt butter and sage sauce

### TWICE COOKED PORK BELLY, SMASHED CUCUMBER

SALAD (GF, DF, NF)

Smashed cucumber salad, sesame dressing

### CRUMBED FISH AND CHIPS (GF, DF, FF, NF)

House-made gribiche

(V) Vegetarian | (VE) Vegan | (GF) Gluten free | (GFO) Gluten free option available | (DF) Dairy free | (DFO) Dairy free option available  
(FF) Fructose free | (NF) Nut free

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# Shared catering packages

## DIAMOND SHARED:

100+ people: \$155\* per person

80 - 99 people: + \$25\* per person

### MENU ITEMS:

- Charcuterie grazing table
- Artisan bread
- Three shared mains per table
- Three sides per table
- Shared service of your wedding cake on platters

### BEVERAGES:

- 5 hour beverage package
- Complimentary Bellini cocktail
- Two premium beers
- House red, white & sparkling wine
- Soft drink and juice
- Tea and coffee

## PLATINUM SHARED:

100+ people: \$175\* per person

80 - 99 people: + \$30\* per person

### MENU ITEMS:

- Charcuterie grazing table
- Three chef's selection of canapés
- Artisan bread
- Three shared mains per table
- Three sides per table
- Shared service of your wedding cake on platters
- Three shared petit four desserts

### BEVERAGES:

- 5 hour beverage package
- Open bar cocktails (select three)
- Unlimited house spirits
- Two premium beers
- House red, white and sparkling wine
- Soft drink and juice
- Tea and coffee

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# Shared menu

## SHARED MAINS:

Your choice of three  
Please include one vegetable dish in your selection

### **MEDITERRANEAN SLOW COOKED LAMB SHOULDER (GF, NF, DFO)**

Babaganoush, feta, pickled onion and red wine jus

### **SLOW COOKED PORK SCOTCH (GF, NF)**

Hispi cabbage, fresh apple and fennel slaw, mustard sauce

### **OVEN ROASTED MARKET FISH, ZUCCHINI AND PINE NUTS (GF, DF)**

Locally sourced white fish, zucchini a la grecque, pine nuts and mint

### **FREE RANGE CHICKEN, BROCCOLI CREAM AND TARRAGON JUS (GF, NF)**

Hazelden's free range chicken, sauteed cime de rapa, broccoli cream and tarragon jus

### **SLOW COOKED RED WINE BEEF CHEEK (GF, NF)**

Gippsland Beef cheek, celeriac, winter greens and red wine jus

### **ROASTED CAULIFLOWER, TURMERIC AND COCONUT DAHL (VE, GF, NF)**

Sri Lankan-inspired lentil dahl, roasted cauliflower, fried curry leaves and coconut sambal

### **LOCAL MUSHROOM ORECCHIETTE, TRUFFLE CREAM (V, NF)**

Truffle cream, medley of mushrooms, kale, pecorino

### **THAI RED SWEET POTATO CURRY (VE, GF)**

Mild spiced red vegan curry, kaffir lime, coriander, lychee and aromatic brown rice

## ON THE TABLE:

Artisan bread, olive oil, salt and pepper

## SIDES:

Your choice of three

### **BURNT BUTTER PUMPKIN (V, NF, GF)**

Buttermilk dressing, burnt butter, pumpkin seeds

### **ROASTED BABY POTATOES (V, GF, NF, DFO)**

Lemon zest, chives, sour cream

### **SEASONAL WINTER GREENS (V, GF)**

A seasonal mix of steamed greens, local Victorian goats curd, puffed buckwheat

### **COLESLAW, COCONUT DRESSING (VE, GF)**

Thai style coleslaw, coconut dressing, chili oil

### **ICEBERG SALAD, CUCUMBER AND DILL (VE, DF, GF)**

Crisp Iceberg lettuce, baby cucumbers, lemon and dill oil

### **ROAST CARROTS, ALMOND CREAM (VE, GF)**

Almond cream, lemon, garlic, vadouvan vinaigrette

## SWEET PETIT FOURS DESSERTS:

### **\$16 PER PERSON**

Individually plated desserts

Your choice of three included in Platinum

### **PASSIONFRUIT AND MEZCAL TART, MERINGUE (GF, V, NF)**

### **DARK CHOCOLATE MOUSSE CAKE (GF, V, NF)**

### **RASPBERRY OPERA CAKE (V)**

### **CHOCOLATE BROWNIE, ESPRESSO FROSTING (GF, VE)**

### **SEASONAL MACARONS (GF)**

(V) Vegetarian | (VE) Vegan | (GF) Gluten free | (GFO) Gluten free option available | (DF) Dairy free | (DFO) Dairy free option available  
(FF) Fructose free | (NF) Nut free

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# Additions

## **CHARCUTERIE (GRAZING)**

### **ADDITIONAL \$24 PER PERSON EACH**

Selection of cured meats, local cheeses, quince, fresh fruits, pickled and fresh vegetables, marinated olives, ciabatta, lavosh

## **ANTIPASTO (SHARED)**

### **ADDITIONAL \$14 PER PERSON EACH**

A selection of cured meats, house made dips, fresh mozzarella, grilled vegetables, marinated olives, ciabatta, lavosh

## **MEZZE (SHARED)**

### **ADDITIONAL \$14 PER PERSON EACH**

A selection of cured meats, house made dips, dolmades, sumac feta, grilled vegetables, marinated olives, falafel, pita, lavosh

## **SEAFOOD DELUXE STATION (GRAZING)**

### **ADDITIONAL \$33 PER PERSON EACH**

Salmon gravlax, oysters, iced prawns, trout rillette, lemon mayonnaise, blini, lavosh, limes

## **DIP PLATTER (SHARED)**

### **ADDITIONAL \$14 PER PERSON EACH**

A selection of house made dips, sourdough bread, lavosh

## **CHEESE PLATTER (SHARED)**

### **ADDITIONAL \$16 PER PERSON EACH**

Artisan Victorian cheeses, lavosh, quince paste, nuts, olive, baguette

## **FRUIT PLATTER (SHARED)**

### **ADDITIONAL \$14 PER PERSON EACH**

A selection of seasonal fruit

## **SUPPLIER MEAL**

### **\$75 PER PERSON**

A chef selected meal

## **KIDS MEALS**

### **\$85 PER CHILD**

A chef selected two course kids meal

Children 12 years and under

## **LATE NIGHT SNACKS**

### **ADDITIONAL \$7.50 PER PERSON**

Your choice of one option

## **SAUSAGE ROLL, RELISH**

## **MINI LEEK AND CHICKEN PIE**

## **CHICKPEA FALAFEL, TZATZIKI (VE)**

## **TOASTED SANDWICHES**

Three cheese

Shaved ham and cheese

Roasted vegetable and pesto (V)

## **REFRESH ICE CREAM CART**

### **\$10 PER PERSON**

Includes standard ice cream

Your choice of three flavours\*

\*If under 100 guests, select two flavours

## **MESSINA ICE CREAM CART**

### **\$19 PER PERSON**

Includes Messina ice cream

Your choice of three flavours\* from the classic Messina ice cream menu

\*If under 100 guests, select two flavours

## **DRINKS EXTENSIONS**

Add an hour or two to keep the party going! Please chat with your coordinator if you wish to upgrade your drinks package only.

## **GOLD**

### **\$14 PER PERSON / PER HOUR**

## **DIAMOND**

### **\$17 PER PERSON / PER HOUR**

## **PLATINUM**

### **\$19 PER PERSON / PER HOUR**

## **DRINKS PACKAGE UPGRADE**

If you're looking to enhance your drinks package, we offer a variety of options.

Based on our 5-hour package, the following choices are available:

## **GOLD TO DIAMOND**

### **\$14 PER PERSON**

## **GOLD TO PLATINUM**

### **\$27 PER PERSON**

## **DIAMOND TO PLATINUM**

### **\$20 PER PERSON**

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# Drinks menu

## WINES:

House wines are included in all standard packages

**ROTHBURY ESTATE SPARKLING CUVÉE**

**ROTHBURY ESTATE SHIRAZ CABERNET**

**ROTHBURY ESTATE SAUVIGNON BLANC**

## PREMIUM WINES:

**\$17 PER PERSON**

**SEPPELT THE DRIVES SPARKLING, VIC**

**821 SOUTH SAUVIGNON BLANC, MARLBOROUGH, NZ**

**LITTLE BERRY SHIRAZ, MCLAREN VALE, SA**

## SPARKLING UPGRADES:

**T'GALLANT PROSECCO NV, ITALY**

**\$14 PER PERSON**

**PIPER-HEIDSIECK BRUT CHAMPAGNE, CHAMPAGNE**

**\$51 PER PERSON**

**MOET CHANDON BRUT NV, CHAMPAGNE**

**\$67 PER PERSON**

## BEER:

**HOUSE BEER**

**FURPHY ALE**

## PREMIUM BEER:

**\$8 PER PERSON\***

**KIRIN ICHIBAN**

**JAMES SQUIRE 150 LASHES PALE ALE**

## CRAFT BEER:

**PRICED AS CUSTOM QUOTE.**

Tell us about your favourite craft beer so we can customise your experience.

## COCKTAILS:

**\$16 PER COCKTAIL**

Your choice of three

**BELLINI**

Sparkling wine and peach schnapps

**APEROL SPRITZ**

Aperol, sparkling wine, soda and orange slice

**MOJITO**

Rum, fresh mint, lime, sugar and a dash of soda

**ESPRESSO MARTINI**

Kahlua, vodka, espresso and vanilla sugar syrup

**FRENCH 75**

Gin, lemon juice, sugar syrup and sparkling wine

**WILD ELDERFLOWER**

Gin, elderflower syrup, soda, lemon

**NEGRONI AMERICANO**

Campari, sweet red vermouth, soda and orange

**OLD FASHIONED**

Bourbon, sugar cube, bitters, orange slice and soda

**BLACK RUSSIAN**

Kahlua, vodka and coke

**RED SANGRIA**

Red wine, orange liqueur, ginger ale and fruit

**WHITE SANGRIA**

White wine, lychee syrup, orange liqueur and lemon

## HOUSE SPIRITS:

**\$16 PER PERSON**

Based on a 5 hour package

**WYBOROWA VODKA**

**JIM BEAM BOURBON**

**JOHNNIE WALKER RED LABEL WHISKEY**

**GORDON'S GIN**

**BACARDI RUM**

## SCOTCH UPGRADE:

**\$6.50 PER PERSON**

**JOHNNIE WALKER BLACK**

\*Custom quotes on different beers available.

Please note all add on prices are based on a 5 hour package.

# Our team



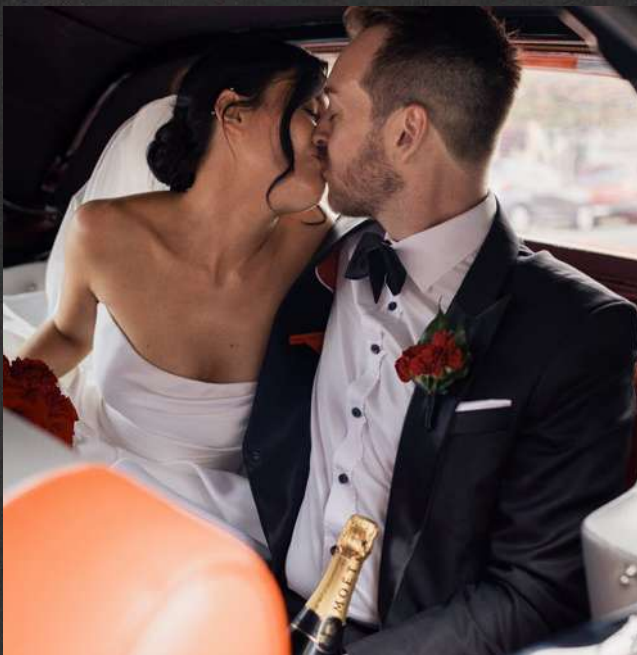
**ANATOMY OF FLOWERS**  
Floristry

[anatomyofflowers.com.au](http://anatomyofflowers.com.au)  
[@anatomyofflowers](https://www.instagram.com/anatomyofflowers)



**THE GOODSMITHS**  
Planning, styling and design

[thegoodsmiths.com.au](http://thegoodsmiths.com.au)  
[@the.goodsmiths](https://www.instagram.com/the.goodsmiths)



**ART OF GRACE**  
Photography and videography

[artofgracestudios.com.au](http://artofgracestudios.com.au)  
[@artofgracestudios](https://www.instagram.com/artofgracestudios)



**REFRESH**  
Food and beverage

[refreshhospitality.com.au](http://refreshhospitality.com.au)  
[@refreshcatering](https://www.instagram.com/refreshcatering)





TWO TON MAX

# Any questions

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124 Langford Street, North Melbourne, VIC

Book a venue visit [HERE](#)

Visit our website for [FAQs](#)