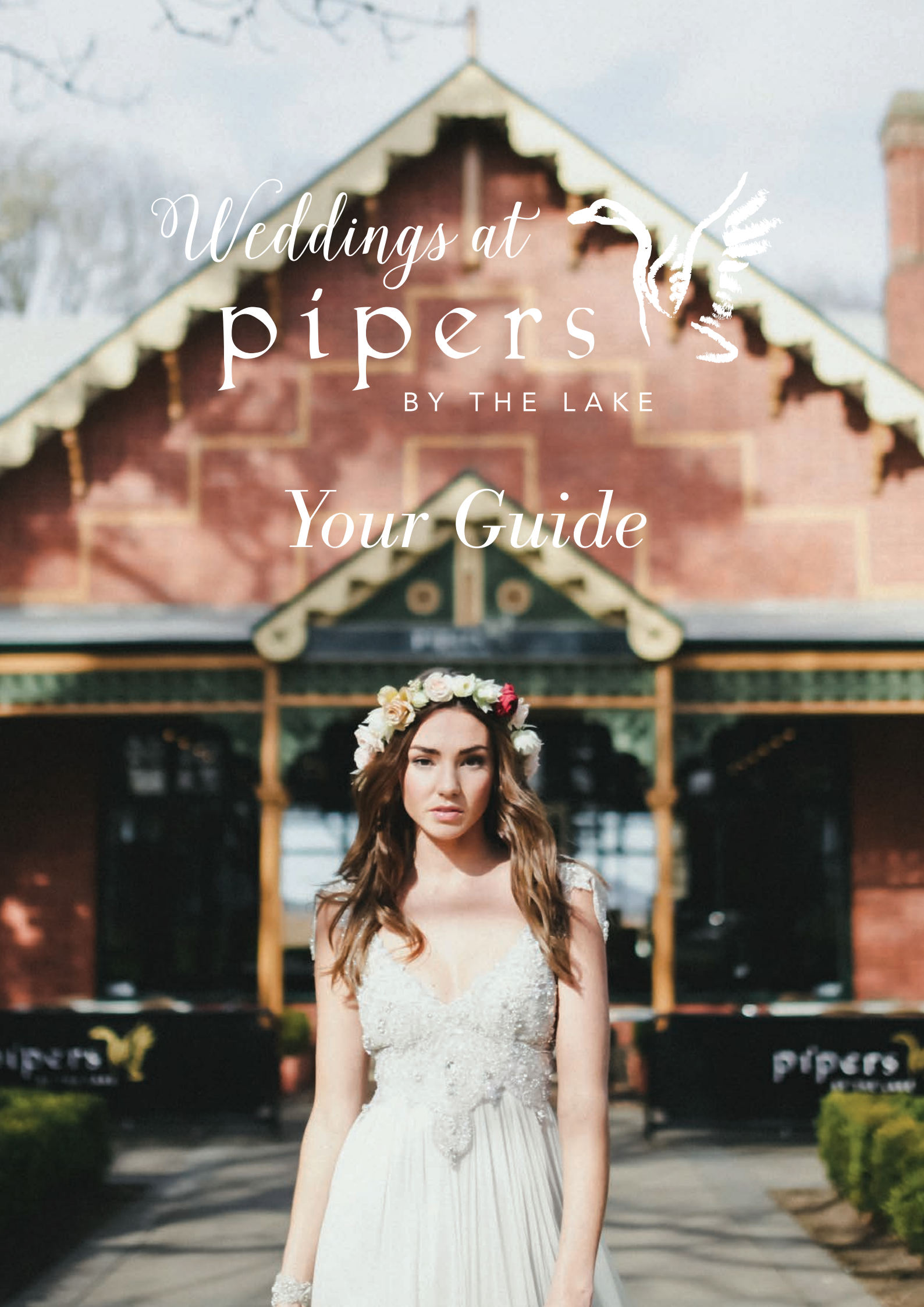


A woman with long brown hair, wearing a white wedding dress with a deep V-neckline and a floral crown, stands in the foreground. Behind her is a rustic building with a red brick wall and a green gabled roof. The building has a sign that says "pipers BY THE LAKE".

Weddings at **pipers**

BY THE LAKE

Your Guide



pipers

BY THE LAKE

pipers

BY THE LAKE



Weddings at pipers BY THE LAKE

Pipers by the Lake offers unparalleled proximity to Ballarat's stunning lake and gardens precinct along with the luxury of exclusive access to the whole venue for you and your guests.

With a long history of wedding receptions dating back to the turn of the century, we have hosted countless weddings for not only Ballarat locals, but for couples from across Australia.

The location of Pipers is a standout, with it positioned on the foreshore of Lake Wendouree. It is also directly across the road from the Ballarat Botanical Gardens, with its 40 hectares of lush gardens and lawns. These natural surrounds make a perfect and highly popular backdrop for wedding photos.

The building itself sits as a grand pavilion nestled amongst century old trees and once inside, the open-plan space leads out onto a deck immersed in the greenery of the foreshore.

We take great pride in the quality of food and refreshments that we serve and our guests often comment that it's the best meal they've ever enjoyed at a wedding.

Our goal is to ensure that you and your guests can relax and enjoy the wonderful celebration of your wedding, knowing that every detail is being managed by our caring and professional staff.

We look forward to helping you plan your special occasion.

From all of us at Pipers by the Lake.

The Cocktail Menu

The Cocktail Menu is designed for couple who would like their guests to roam and mingle for the duration of their celebration. We will adjust the volume of food to suit guest numbers.

Cold Items

California rolls
Vietnamese rice paper rolls
Peking duck and hoisin wraps
Fresh oysters with mango salsa
Smoked salmon and avocado blinis
Tomato, olive and feta bruschetta
Prosciutto, melon and brie wraps
Rare roast beef crostini with red pepper pesto
Turkey, camembert and cranberry on rye
Chicken Caesar finger sandwiches

Hot Items

Chicken and prawn wontons
Lamb koftas
Honey soy tempura prawns
Lime and chilli scallops in prosciutto
Caramelised onion and goats cheese tartlets
Chicken, leek and brie quiches
Satay beef skewers
Garlic prawn twisters
Peking duck spring rolls
Pumpkin and parmesan arancini balls

Platter Items

Antipasto - a selection of grilled and marinated vegetables, cured meats, cheese, dips and fruit

Dips - a trio of house-made dips including hommush, beetroot and smoked salmon served with grilled Turkish pide

Cheese and fruit - a variety of cheeses including blue vein, brie and smoked cheddar served with Quince pasta and dried muscatels

Dessert Items

Chocolate coconut truffles

Mini chocolate cherry fudge cakes

Passionfruit mousse profiteroles

Lemon curd cups

Mini cupcakes

The Silver Cocktail

Choose one platter, four hot and four cold finger food selections and two dessert items

\$61 per person

The Gold Cocktail

Choose two platters, six hot and six cold finger food selections and two dessert items

\$70 per person

We cater for special dietary requirements and also have a children's menu. Please ask us about these options when booking.

Prices subject to change and minimum numbers apply.

Refreshment Packages

From quality champagnes to leading Australian wines and premium beers and spirits, we have carefully curated our drinks options based on quality and drinking pleasure.

We offer three refreshment packages for you to choose from, with options to suit your budget and tastes. We look forward to helping you choose your favourite refreshments for your wedding.

The Lace Refreshments

Create your own refreshments selection from our range of house wines and beer.

\$39.50 per person

The Pearl Refreshments

Choose from our premium wine and beer menu to create your own high-end bar menu.

\$44.50 per person

The Diamond Refreshments

Customise your own menu from our best wines, beers and spirits for an exciting and indulgent range of refreshments.

\$54.50 per person

Refreshment packages are served from 6.30pm to 11.30pm.









The Lace Menu

The Lace Menu is perfect for couples who enjoy the best of things but who have a limited budget to spend on their wedding. Please choose two items from each course for your reception meal.

Entrée Selection

Chicken, bacon and corn chowder with crunchy garlic croutons
Pumpkin and sweet potato soup topped with sour cream and chives
Tomato, chorizo and white bean soup with a sprinkling of parmesan
Lamb shank and lentil soup with fresh seasonal herbs

Main Course Selection

Grilled Boston steak on a creamy mash with rich beef and mushroom jus
Moroccan spiced lamb backstrap atop a sweet potato mash
and accompanied by sweet tomato chutney
Grilled snapper served on golden chats with creamy blue swimmer crab sauce
Chicken breast filled with spinach, sundried tomato and goats cheese stuffing
seated on a potato gratin with creamy leek and parsley sauce
All main meals served with seasonal vegetables

Dessert Selection

Sticky date pudding with butterscotch sauce, vanilla ice cream and fresh strawberries
Citrus tart with marinated berries and double thick cream
New York baked cheesecake with lemon and passionfruit curd and double cream
Flourless chocolate and almond cake with raspberry sorbet

Price: \$64.50 per person

Canapés on arrival: \$6.00 per person

We cater for special dietary requirements and also have a special children's menu.
Please ask us about these options when booking.

Price subject to change and minimum booking numbers apply.



The Pearl Menu

The Pearl Menu is designed for couples who enjoy the best of things and are looking to indulge. Please choose two items from each course for your reception meal.

Entrée Selection

Tomato, sweet potato and red lentil soup with yoghurt and coriander garnish

Italian minestrone soup with parmesan and pesto

Chicken, leek and camembert tart served with green salad garnish

Indian spiced lamb kofta with a side of hommus and spinach salad

Smoked salmon and avocado roulade of fresh rocket salad

Shelled tiger prawns served on an avocado and lime salsa

Main Course Selection

Lamb loin infused with lemon and rosemary served on potato gratin with redcurrant jus

Salmon fillet served on a spinach and leek mash with lemon, caper and chive cream sauce

Prime eye fillet served on creamy chive mash with bacon and seeded mustard demi-glace

Pork fillet on carrot and parsnip mash with an apple and leek compote

Chicken breast filled with goats cheese, sun-dried tomato and basil wrapped
in prosciutto and served on sweet potato

Confit duckleg on sweet potato mash with cherry port sauce

All main meals served with seasonal vegetables

Dessert Selection

Apple, pear and almond strudel with a delicate cream anglaise and vanilla ice cream

Lemon meringue pie with blueberries and double cream

Death by chocolate cake with chocolate sauce and chocolate mint ice cream

Flourless orange and almond cake with orange syrup and vanilla mascarpone

New York cheese cake with fresh strawberries and double cream

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Price: \$69.50 per person

Canapés on arrival: \$6.00 per person

We cater for special dietary requirements and also have a special children's menu.
Please ask us about these options when booking.

Price subject to change and minimum booking numbers apply.



The Diamond Menu

The Diamond Menu is designed for couples who want the best of things and don't want to hold back. Please choose two items from each course for your reception meal.

Entrée Selection

Dukkah-spiced duck breast with mango and chilli salad
Salt and Pepper squid with rocket and parmesan salad
Prosciutto-wrapped scallops on asparagus with salsa verde
Peking duck spring rolls on an Asian salad with dipping sauce
Tiger green prawns served on an avocado and lime salsa

Main Course Selection

Fillet mignon grilled medium served on a potato rosti with a cabernet sauvignon reduction
Pork belly on apple and leek risotto topped with a port wine jus
Grilled salmon served on white wine and herb risotto with prawns and chorizo
Rib eye steak served on golden kipfler potatoes with diane sauce
Lamb backstrap served with roasted capsicum, basil and feta wrapped in prosciutto and served on sweet potato mash
Chicken roulade filled with goats cheese, spinach caramelised onions, wrapped in prosciutto and served on sweet potato mash topped with hollandaise sauce
All main meals served with seasonal vegetables

Dessert Selection

Chocolate tart with vanilla bean mascarpone and cherry and rhubarb compote
Pear, apple and almond strudel with a delicate cream anglaise and vanilla ice cream
Brandy snap basket with raspberry sorbert, mixed fresh berries and raspberry coulis
Chocolate truffle with raspberry curd and vanilla ice cream
Tiramisu with mocha chocolate sauce and raspberries
Profiteroles filled with passionfruit and white chocolate mousse.

Price: \$74.50 per person

Canapés on arrival: \$6.00 per person

We cater for special dietary requirements and also have a special children's menu.
Please ask us about these options when booking.

Price subject to change and minimum booking numbers apply.



“It was great value, the venue is wonderful and the food fantastic. Thank you to Pipers for being the perfect reception venue.”

- S & J Glover.

“We absolutely loved our choice of venue for our reception.

Everything was perfect - food, drinks, service, presentation, atmosphere. It was a perfect evening. We talk very fondly of Pipers.”

-C & A George.

“Thank you for making our reception everything we hoped and dreamed for. Our guest have said it was the best wedding they have ever attended.”

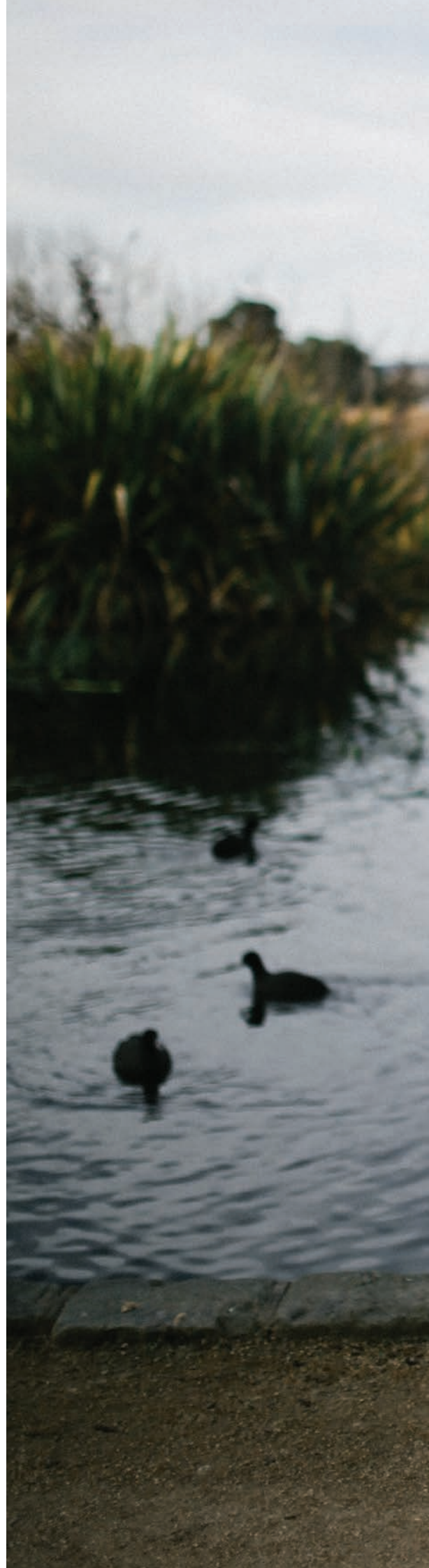
- A & G Willey.

Weddings at
pipers
BY THE LAKE

Thank you for considering Pipers by the Lake
for your special day!

Together, we'll ensure your Pipers wedding is
remembered by your family and friends as one
of the very best they've ever attended.

We look forward to seeing you soon!







  @pipersbythelake
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