

Weddings at
pipers
BY THE LAKE

Your Day





Weddings at pipers



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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.

The venue is perfect for small and large groups of up to 110 people, offering a perfect balance between an intimate gathering and having enough space for movement and dancing.

We take great pride in the quality of food and refreshments that we serve to ensure your wedding reception will live with you and your guests forever.

We look forward to helping you plan your special occasion.

From all of us at Pipers By The Lake.

Formal Function

Starting from \$65 per person

Choose two items from each course for an alternate drop, sit down function.
Option for two or three courses available. Prices provided upon enquiry.

Choose two items from the following (ie: two entrees and two mains)

Entrée

Selection of soups including pumpkin, minestrone, roast lamb & vegetable, seafood chowder, chicken & asparagus, and potato, bacon and leek

Pork and vegetable spring rolls with soy dipping sauce

Duck rillettes tart with caramelized onion, goats cheese dressed leaves and currant glaze

Thai prawn laksa with noodles, coriander, bean shoots and chilli

Chicken and mushroom terrine with a rocket walnut salad

Tiger prawns with seaweed, rice noodles, coriander and Asian vegetable salad

Thyme encrusted beef carpaccio with roasted beetroot, shaved parmesan, rocket and balsamic

Grazing plate including a selection of cured meats and cheese (serves 1)

Main

Confit duck leg on a sweet potato, pumpkin and sage galette, pancetta crisps, goat cheese, micro greens and currant glaze.

4 point lamb rack with potato and thyme galette, roast cherry tomatoes, peas finished with a red wine jus and basil pesto.

Crispy skin salmon on a crushed potato, crab, red onion salad with gremolata

Eye beef fillet rolled in a mushroom duxelle wrapped in pancetta and puff pastry on a creamed leek and lima bean puree finished with a rich beef jus.

Barramundi fillet on rice noodles with an asian inspired salad with a ginger & soy dressing

Pork rib cutlets wrapped in prosciutto and sage on roast garlic mash with shaved fennel, red onion, parsley and orange salad

Kiev cut chicken breast stuffed with a herb mascarpone wrapped in prosciutto on garlic and thyme al forno potatoes with wilted spinach and jus.

Eye beef fillet wrapped in pancetta on a creamy mashed potato and jus
Salmon fillet on crushed butter and dill potatoes with beurre blanc sauce
Chicken breast stuffed with a herb mascarpone on a potato rosti and jus
Lamb rump eye medallion with potato and thyme galette and red wine jus
Pork rib cutlet on garlic mash and currant jus

Side salads and vegetables available
Chefs choice of canapes complimentary

Desserts

Berry cheesecake with raspberry coulis and double cream
Lemon meringue pie with raspberry coulis and double cream
Sticky date pudding with caramel sauce and vanilla bean ice cream
Toblerone cheesecake with chocolate ganache and double cream
Lemon tart with vodka spiced syrup and double cream
Death by chocolate cake with chocolate ganache and double cream

Extras

Wedding cake served as a dessert plated with fresh fruit and double cream
Cake served in bags or on platters

Included

Dedicated wedding coordinator
Freshly baked bread rolls served with butter
Round or long tables with white linen cloths and napkins
Full table setting
White table skirting for the bridal table
Personalised menus for each table
Cake knife and cake table
Vegetarian and gluten free options available

Cocktail Function

Starting from \$26 per person

Choose six items of bite sized finger food for a roaming function.
Additional items and/or platters can also be made. Prices provided upon enquiry.

Southern fried wings with dipping sauce

Kuro coated prawns with wasabi mayonnaise

Beef and burgundy pastry pillow

Spinach and Ricotta cheese filled pastry

Lamb kofta with yoghurt dipping sauce

Pulled beef sliders with cheese and chutney

Pulled pork roll with BBQ sauce and asian slaw

Honey and soy chicken drumettes

Australian battered fish fillets with herb mayonnaise

Lemon pepper dusted calamari

Seafood money bags with a thai dipping sauce

Bruschetta with tomato, onion, goat fetta, prosciutto and basil

Mushroom arancini balls

Chicken and chorizo arancini balls

House made pork spring rolls with dipping sauce

Peking duck pancakes with cucumber and spring onion

Smoked salmon nori rolls with wasabi and soy

Thai beef salad with asian greens, noodles and cashews dressed in a chilli lime dressing

Chicken caesar salad

Satay chicken skewers

Vegetable spring rolls with sweet chilli and coriander









Beverage Packages

Luxury Bar Packages \$44 per person

The premium bar package includes our house wines and bottled beer

Sparkling: The Hill Sparkling

White wine: Jack & Jill Sauvignon Blanc or the Hill Chardonnay

Red wine: The Hill Merlot or the Hill Cabernet Shiraz

Beer: Carlton Draught and Cascade Premium Light

Plus: Soft drink, Juices, Espresso Coffee and Tea

Basic Spirits available for additional cost

Superior Bar Packages \$55 per person

The deluxe bar package includes a choice of fine wines and bottled beer

Sparkling: Jansz Premium Cuvee

White wine: Koonara Angels Footprint Sauvignon Blanc and Henry Frost Riesling

Red wine: Coonawarra Wanderlust Cabernet Sauvignon and Swan Bay Shiraz

Beer: Corona or Peroni and Cascade Premium Light

Plus: Soft drink, Juices, Espresso Coffee and Tea

Basic Spirits available for additional cost

Consumption account

Your personalised selection of beverages from Pipers By The Lake's beverage list served for the period of the function. With this format, we regularly keep you informed of your consumption account balance throughout the function. Minimum spend of \$30 per person.

“Guests were impressed about how the venue transformed from a restaurant to a wedding reception in such a short time. This shows great commitment of the staff. We had no issues with our reception and the venue made it memorable”

Crystal & Rob Morris

“Delicious! Everyone was talking about the food for weeks after.”

Chrissy & Ash George

“The Pipers team were amazing. All of our guests have been saying that it was the best wedding that they have been to.

Being a Ballarat girl, I’ve always wanted to have my reception at Pipers – I couldn’t have asked for a better place.”

Kris Ratcliffe & Brendan Oliver

“When choosing a venue, it was a no brainer. Being so close to the lake and the stunning ballarat botanical gardens.

You are surrounded by amazing sights no matter where you look.”

Amelia & Jake Haseman



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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
www.pipersbythelake.com.au

403 Wendouree Parade, Lake Wendouree, VIC 3355
E info@pipersbythelake.com.au M 0437 286 912