



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 Argentinian 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

[Click here to see a walk-through of our Bay View room.](#)

This edition of our Wedding Package is valid until March 2025. 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
- Music connectivity from device to speakers
- Three floral arrangements
- Fairy light feature wall (photo feature wall)

Cocktail - Max 180

Seated - Max 100 (80 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

Crispy fried lolligo calamari, rocket, lime aioli

Pila de Vegetales

Roasted vegetables, quinoa, spiced pistachios, smoked yoghurt (gf, v, veo, n)

Bocadito De Cerdo

Ham hock sliders, tomato, jalapeños, red onion, charred pineapple salsa, chipotle mayo

Chorizo Criollo

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

Snapper Ceviche

Coconut tiger's milk, cucumber, cassava, avocado, chilli, coriander, sweet potato aji (gf, df)

Ensada de Arroz y Frijoles

White rice pilaf, black beans, charred corn, avocado mousse, tomato pico de gallo with garlic prawns (gf, df, veo)

Mains

Pollo Asado

Half grilled chicken, garlic, lemon, aji amarillo (gf, df)

El Pargo Asado

Pan roasted Humpty Doo barramundi fillets, salsa criolla & grilled lettuce

Estofado De Cordero

Lamb shoulder with chimichurri and jus (gf, df)

Noquis De Patata

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

Carrilleras Guisadas

Flinders Island braised beef cheeks with potato mash, yucatan onion, jus

Sides

Papas Bravas

Fried potatoes, salsa verde, smoked aioli

Fritas

Hot chips, smoked aioli (v, veo)

Brocolini a la Parrilla

Grilled brocolini, whipped fetta, lemon, toasted almonds (gf, v, veo, n)

Ensalada Mixta

Mixed leaves, mustard dressing, apple, walnuts, seeds, salted ricotta (gf, dfo, n)

Desserts

Churros

Spanish doughnuts, dulce de leche, sauce

Mini Cannoli

Chef's selection of flavours

Mousse De Chocolate

Chocolate mousse, fresh berries (gf)

Alfajores

Traditional Argentinian shortcrust biscuit, dulce de leche icecream, chocolate, gold leaf





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, criollo salsa (gf, df, vo)

Seleccion De Sushi

Selection of California roll

Arancini De Hongos

Mushroom arancini, garlic aioli (v)

Pastelles Surtidos

Beef & gravy mini pies

Bomba

Potato & nduja croquette, aioli

Brochetita De Pollo

Chicken skewers, chimichurri (gf, df)

Chipa

Mini cheese rolls, baked mozzarella & arrowroot cheese puffs, black olive & truffle (gf, v)

Gambas Fritas

Potato spun prawn cutlets, lime aioli

Tostada De Kingfish

Raw kingfish, miso mayo, coriander, crisp tortillas

Bruschetta

Tomato and bocconcini bruschetta (v)

Ceviche De Atun

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

Ceviche De Palmito

Palm heart ceviche, avocado, lime & sesame (ve)

Frittata De Calabaza y Queso

Pumpkin, leek & feta (v)

Rollos De Salchicha

Pork sausage rolls, tomato relish

Carne Rara

Rare chargrilled beef striploin, chimichurri (gf)

Barriga De Cerdo

Fried pork belly bites, smoked maple, spring onions





Grazing

Pescado Con Papas Fritas

Beer battered fish, shoestring fries, lemon (df)

Calamares fritos

Crispy fried lolligo calamari, rocket, lime aioli

Bocaditos De Pollo

Carolina style pulled chicken sliders, iceberg & herb mayo

Noquis De Patata

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

Ensada de Arroz y Frijoles

White rice pilaf, black beans, charred corn, avocado mousse, tomato pico de gallo with garlic prawns (gf, df, veo)

Empanada De Carne

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

Carrilleras Guisadas

Flinders Island braised beef cheeks with potato mash, yucatan onions, jus

Dessert

Mini Cannoli

Chef's selection of flavours

Churros

Spanish doughnuts, sauce

Mousse De Chocolate

Chocolate mousse, fresh berries (gf)

Icecream Alfajores

Traditional Argentinian shortcrust biscuit, dulce de leche icecream, chocolate, gold leaf

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 (\$10pp)

unlimited margherita, salami or fungi pizza.
Selection of hand stretched pizzas served for 1 hour during your event



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 | \$30pp

Children under 12 | \$20pp

TRUESOUTH

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