
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 arrangments 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
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 2027.. New menus and packages are released each year, please note that menu items are subject to change due to seasonal availability and supply. Where required, a suitable alternative will be offered.





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 arrangments
- 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 (lg)
Ensalada De Calamar
Crispy fried calamari, rocket, lemon aioli
Pila de Vegetales
Roasted vegetables, quinoa, spiced pistachios, smoked yoghurt (lg, v, veo, n)
Bocadito De Pollo
Pulled chicken, iceberg lettuce, herb mayo
Chorizo Criollo
Spicy pork & beef sausage, roasted red peppers, chimichurri (lg, ld)
Tuna Tiradito
Raw Yellow fin, Aji amarillo & passionfruit leche de tigre, mango, cucmber, sea herbs, nori, Yarra Valley caviar
Ensada de Arroz y Frijoles
White rice pilaf, black beans, charred corn, avocado mousse, tomato pico de gallo with garlic prawns (lg, ld veo)

Mains

Pollo a la Parilla
half grilled chicken, confit garlic, lemon & chilli dressing, charred carrot & spring onion (ld, lgo)
El Pargo Asado
Pan roasted Humpty Doo barramundi fillets, salsa criolla & grilled lettuce
Estofado De Cordero
Lamb shoulder with chimmichurri and jus (lg, ldf)
Noquis De Patata
Ricotta & 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, paprika, bravas sauce (v)

Fritas

Hot chips, smokey tomato aioli (v, veo)

Broccolini a la Parrilla

Grilled broccolini, parmesan, capers, lemon and olive oil (lg, ve, n)

Ensalada Mixta

Mixed leaves salad, lemon vinaigrette, radish,
pickled shallots, almonds (v, lg, ld, n)

Desserts

Churros

Spanish doughnuts, dulce de leche, sauce

Tarta de Merengue de Limón

Lemon meringue tart

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 - $130pp
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 - $160pp
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 - $190pp
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 (lg, ld, vo)
Seleccion De Sushi
Selection of California roll
Arancini De Hongos
Mushroom arancini, garlic aioli (v)
Pastelles Surtidos
Beef & gravy mini pies
Croquetas
Jalapeño & mozzarella croquette, aioli
Brochetita De Pollo
Chicken skewers, chimichurri (lg, ld)
Chipa
Mini cheese rolls, baked mozzarella & arrowroot cheese puffs (lg, v)
Gambas Fritas
Coconut crumbed prawns, 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 (lg, ld)
Ceviche De Palmito
Palm heart ceviche, avocado, lime & sesame (ve)
Quiche
Pumpkin, leek & feta (v)
Rollos De Salchicha
Pork & beef sausage rolls, tomato relish
Rollos De Verduras
Veggie rolls, moroccan spiced vegetables, chickpea, feta, tomato relish (v)
Carne Rara
Rare chargrilled beef striploin, chimichurri (lg)





Grazing

Pescado Con Papas Fritas
Beer battered fish, shoestring fries, lemon (ld)
Calamares fritos
Crispy fried calamari, rocket, lemon aioli
Bocaditos De Pollo
Pulled chicken sliders, iceberg & herb mayo
Noquis De Patata
Ricotta & 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 (lg, ld, 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

Tarta de Merengue de Limón
Lemon meringue tart
Churros
Spanish doughnuts, sauce
Mousse De Chocolate
Chocolate mousse, fresh berries (lg)
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 ($25ea)
selection of margherita,
salami or fungi pizza.
(minimum order of 12)



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

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