

WEDDING PACKAGE

2020/2021

2 YEWERS STREET, FOOTSCRAY

WWW.THELINE.COM.AU



WHO WE ARE

Tucked away in a Footscray laneway sits The Line.

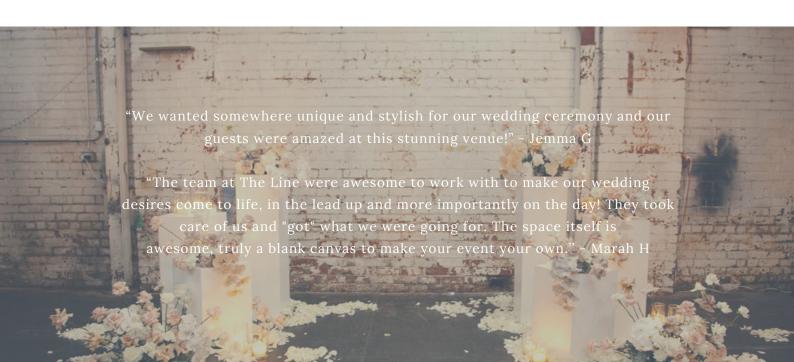
With its high ceilings, polished concrete floors and minimalist, industrial feel this warehouse space provides our clients with a blank canvas to create their own unique event.

With a capacity of up to 200 sit down and 250 standing, the space can be used for your big day.

We can cater for an array of reception layouts from standing in a cocktail style, to seated on long yet intimate tables.

With a team of dedicated event visionaries on standby to push the creative boundaries, The Line is a space to make your own and get people talking... for all the right reasons.

Let's make some memories.





VENUE INCLUSIONS

We want to make sure our venue is right for you. Let us help by providing you with as much assistance and planning to ensure a seamless wedding day. We've got you covered from start to finish. Let's make your ideas, everlasting memories.

Hire From

Monday to Thursday \$1,200.00 Friday to Sunday \$2,200.00 Per Hour Charge \$125.00 Security \$70/h (required for all events)

Details

Onsite ceremony
Bridal suite
Parking on site/Uber access from
Yewers Street
7 Minutes from CBD
Event management and consultation
Wedding Rehearsal
Bump in from 9am day of & bump
out next day by 8am or night of
function
Disabled access

Need hired equipment?

We can arrange to contact our local and reliable vendor team to help prepare quotes

Our contacts include

Celebrants | Florists
Photographers | Videographers
Car services | Musicians
Lighting specialists





LETS TALK FOOD

Our package include 6 pizzas of your choice to be served throughout the evening, sliders and a hand crafted and selected grazing table

Slice Girls West, one of our sistering businesses provides a local and seasonal make it your own pizza collection, ideal for roaming and cocktail services or sit-down shared style.

Please find our menu on the next page. Select six pizzas from our range.

We will serve your wedding cake for dessert on shared boards

Cakage \$5pp Food package \$65pp Paired with a locally sourced grazing table designed by our team to suit your every craving, we can cater for all appetites.

On the next page please find our options for grazing tables.

If you have a sweet tooth we can arrange for an additional dessert themed grazing table. Get in touch for a quote.

After something more?

We strive to cater for all, after a sit down 3 course reception instead? Let us source one of our trusty caterers to suit your requirements.

And what about breakfast?! - the most important meal of any day they say!

Let us tempt you with more and excite your senses pre and post wedding with our breakfast options in the same place your special day was held. Ask us for our options.

Why not make it an annual celebration too! Book for your anniversary

PIZZA & GRAZING



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PLEASE CHOOSE 6

VIVA FOREVER

napoli, cherry tomatoes, mozz, basil

BABY SLICE

napoli, shaved ham, pineapple, mozz

FOREVER MUSHROOM

 $button\ and\ field\ mushrooms,\ mozz,\ parmes an,\ caramelised\ onion,\ black\ truffle\ oil,\ parsley$

KEVIN BACON

bbq sauce, bacon, chorizo, salami, mozz, spring onions

THE CRAY CRAY

napoli, beef mince, caramelised onion, dill pickles, mozz. american mustard

HOT DIGGITY DOG

napoli, chorizo, pineapple, chili flakes, bbq sauce, mozz, spring onion, american mustard

WANNABE WARWICK

napoli, shaved ham, mozz, artichoke hearts, olives, mushrooms, oregano (option anchovies)

ZIG AH ZIG AH

napoli, salami, flame fired peppers, cherry tomatoes, mozz, chili flakes, jalapenos

5 CHIX

basil pesto, sundried tomatoes, roast chicken, mushrooms, camembert, fresh parsley

POSH SLICE

napoli, roast pumpkin, roast cherry tomatoes, mozz, goats cheese, basil

TACO ABOUT IT

napoli, chili beef, jalapenos, mozz, topped w/ sour cream, lettuce and corn chip crush. variation - chili bean mix (vegetarian)

BUMPER TO BUMPER

napoli, eggplant, roast pumpkin, capsicum, mushrooms, vegan mozz, basil, parsley

VEGAN MAMA

garlic oil, artichokes roasted cherry tomatoes, spinach, roast pumpkin, capsicum, basil, parsley

'MOVE OVER'

napoli, chili bean, chorizo, mozz, chili flakes, corn kernels, corriander, lime wedge

GRAZING

WARM OLIVES

house marinade of herbs and spices

LOCAL CHEESE SELECTION

pick 3 - brie, camenbert, blue, provolone

SAUSAGE ROLL BITES

gf avaliable

ASSORTMENT OF CURED MEATS

salami, procuttio, ham

CONDIMENTS & CRACKERS

local crackers, breads, mustards

DRIED & FRESH FRUIT

assortment of seasonal and local fruit

GARLIC FLAT BREAD

gf avaliable

SWEET TOOTH

APPLE CRUMBLE PIZZA

caramelised apple, cinnamon crumble, drizzled w/ icecream

BANANA NUTELLA CALZONE

banana, nutella, icing sugar roll up pizza

CHOC TOP ICECREAM 5PP

vanilla or boysenberry waffle cone

ADD ONS

APPLE FENNEL CRUNCH

5PP

7PP

crisp apple, fennel, celery, spinach, walnuts and crumbled goats cheese w/ lemon dressing

CHICKEN PASTA CAESAR SALAD

roast chicken, spiral pasta, romaine lettuce, croutons, parmesan w/ light anchovy dressing

SLIDERS - 2 PP

your choice of protein, slaw, salad, pickles, mustard, brioche bun

PUMPKIN SALAD

5PP

roasted pumpkin, spinach, goats cheese, walnuts



LETS CHEERS

Wine, beer, cocktails, lets talk the good stuff

We are lucky enough to be able to cater for pre drinks in many parts of our venue. A pre-dinner cocktail in our upstairs bar, Back Alley Sally's, or a mid dinner break outside in Lickety Split. We can cater for all areas and flexible with all options. Beverage packages run for 3, 4 or 5 hours.

Basic Package \$55pp 5 hours

Sparkling, white and red wine Local tap beer and cider (2 option of each) Soft drinks & juice, tea & coffee Add spirits for \$10pp

Premium Package \$75pp 5 hours

Sparkling, white, red (all premium, 2 whites or 2 reds)
Welcome cocktail from selection
3 beers and 2 ciders
Soft drinks & juice, tea & coffee
Add spirits for \$10pp

Pre Dinner Drinks from \$15pp On consumption by request



HAPPILY EVER AFTER

See you down the aisle!

If we have captured your hearts and you wish to get in touch with us please reach out to our Events Manager to arrange a time to view our venue. We look forward to being apart of your special day.

Event Manager

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