

Weddings at
pipers 
BY THE LAKE

Your Guide





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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, not only for Ballarat locals, but also 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.

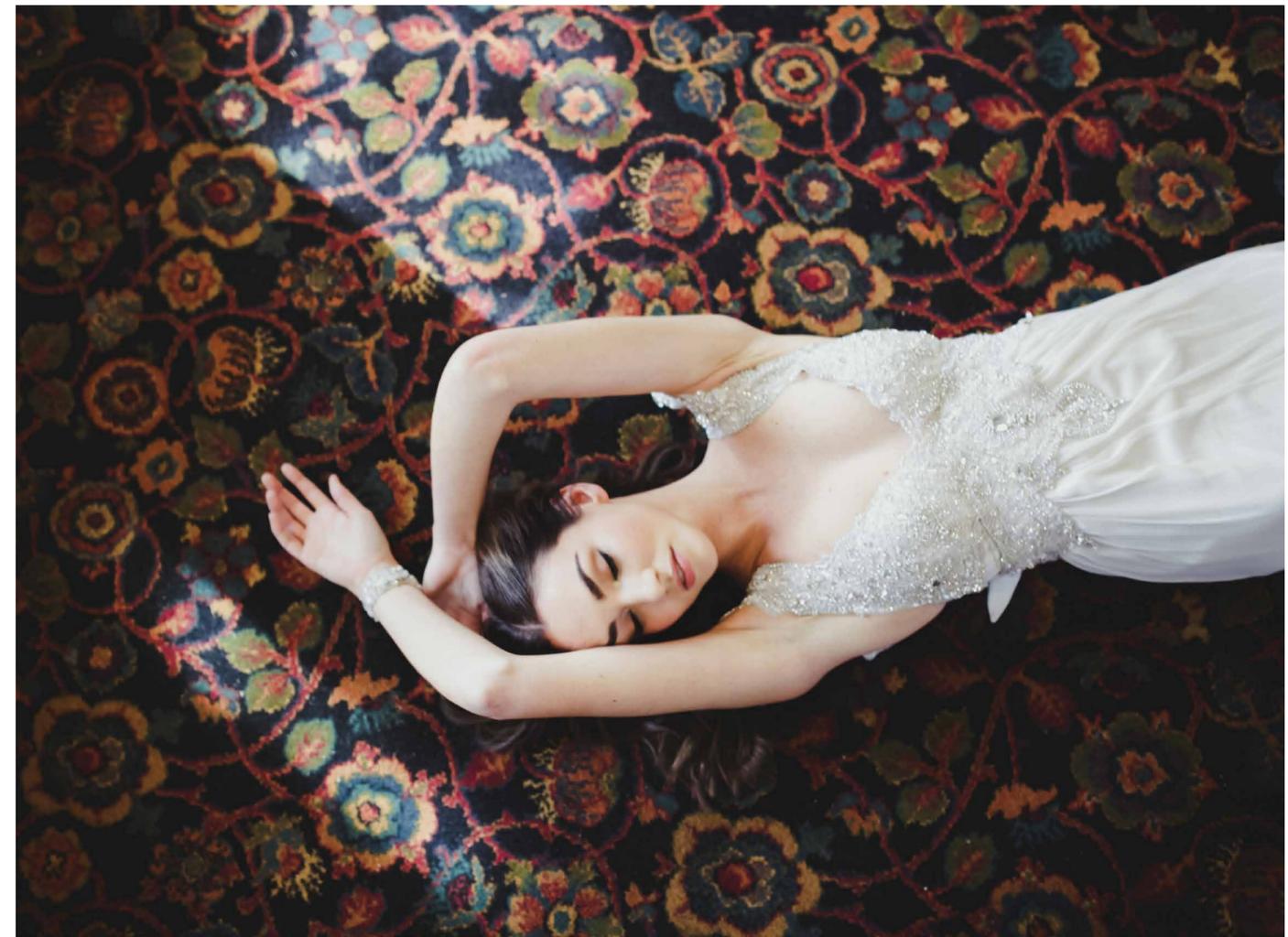
The building itself sits as a grand pavilion nestled amongst century old trees and, from inside, the open-plan space leads out onto a deck immersed in the greenery of the foreshore.

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.



In September 2015, we had the pleasure of hosting a photo shoot for Australian wedding dress designer Anna Campbell. The shoot brought together some of the region's best wedding suppliers including Brown Paper Parcel photography, Momu hair and makeup artist Melonie Santos. Model Dani Shreeve wore Anna's dresses, while The Posy Co created stunning flower crowns and posies.

"You can't go past that view! Piper's is a stunning venue, centrally located with the lake on one side and the gardens on the other - perfect! It is also an incredible size - not so big that it loses its intimacy and not so small that you can't host an amazing party!

"Pipers carries a classic elegance and neutral colour palette, which means that styling options are endless. Depending on the bride and groom, any theme could be adapted. For flowers, soft crèmes, pinks and plentiful foliage in soft silvers, or even wild and spirited deep plum tones could work.

"The beautiful windows and view need to be celebrated! I would have cocktails outside while the sun sets over the lake, then inside for roaming platters and dancing."

- Anna Campbell, Australian wedding dress designer.

“Pipers by the Lake for our reception was magnificent. The presentation and layout of the room was fantastic and the team went above and beyond in setting the room up and decorating to our desires. They basically gave us run of the place letting us change the room around and bring in whatever we required for styling (i.e. a photo booth!) as well as allowing us to use all their equipment. The food was the quality of a chef hatted restaurant and the staff and atmosphere were wonderful.”

- A & L O'Brien (pictured).





In the lead up to, and during your wedding at Pipers by the Lake, you can enjoy:

- Exclusive use of the entire venue including the rear deck overlooking Lake Wendouree.
- Our dedicated wedding reception planner to help you choose the best options for your taste and budget.
- Our recommendations of our favourite local suppliers.
- A skirted bridal table.
- Candelabras and white pillar candles.
- Use of silver cake knife.
- A customised seating list and menus.
- Cordless microphone for speeches.
- A red carpet welcome.

For any special requests, please don't hesitate to ask us.



*“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.

Our Wedding Menu

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 eye fillet served on a creamy chive 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 fillet filled with spinach, sun-dried tomato and goat cheese stuffing seated on a potato gratin with creamy leek and parsley sauce

All main meals are served with seasonal vegetables

Dessert Selection

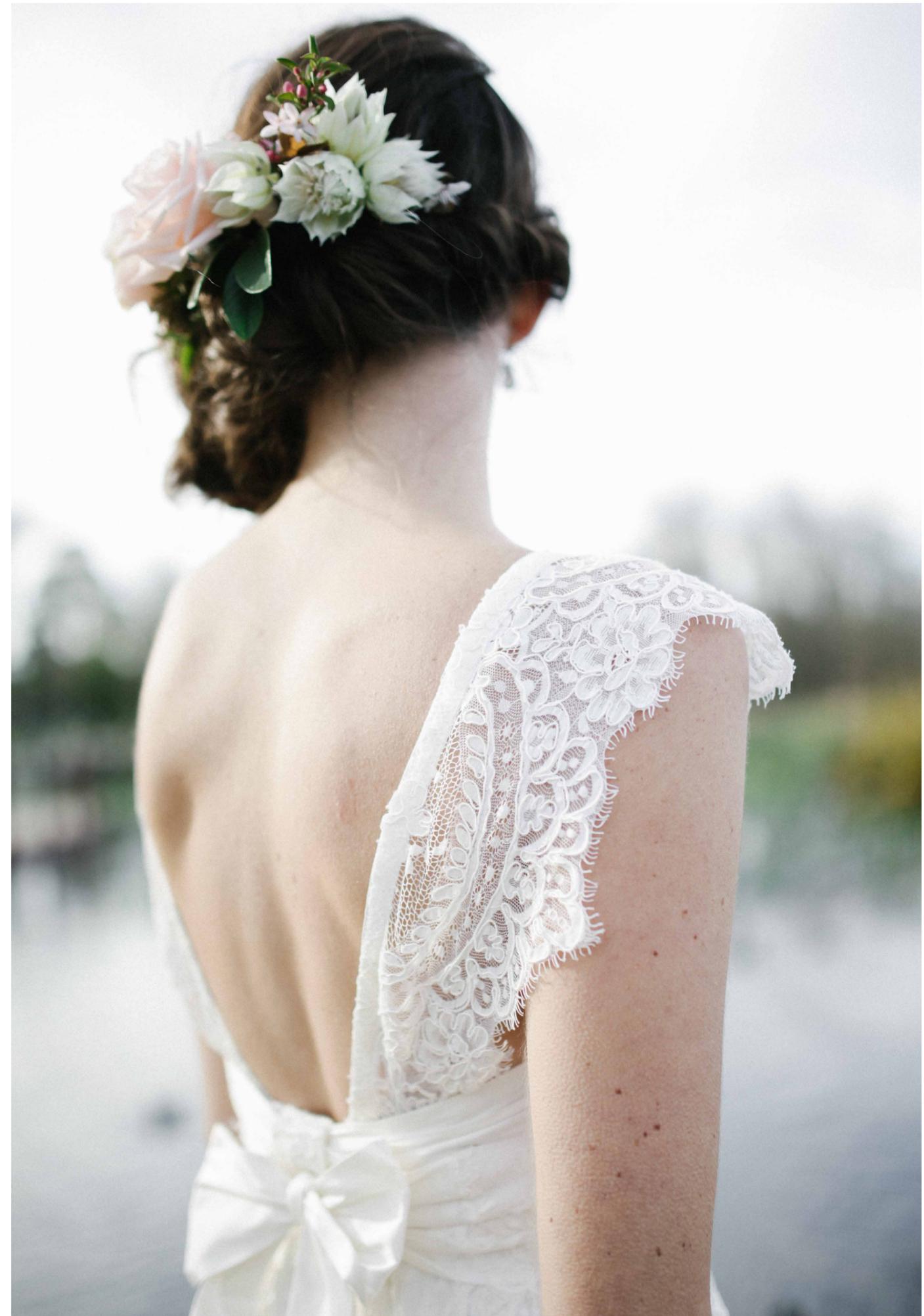
Sticky date pudding with butterscotch sauce, vanilla ice cream and strawberries
Citrus tart with marinated berries and double thick cream
New York baked cheesecake with lemon and passionfruit curd and double cream
Flourless chocolate and almond cake with raspberry sorbet

Price: \$64.50 per person

Canapés on arrival: \$5.50 per person

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

Prices subject to change and minimum 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 a green salad garnish
- Indian spiced lamb kofta with a side of hommous and spinach salad
- Smoked salmon and avocado roulade on 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 a bacon and seeded mustard demi-glace
- Pork fillet on carrot and parsnip mash with an apple and leek compote
- Confit duck leg on sweet potato mash with cherry port sauce
- Chicken breast filled with goats cheese, sun dried tomato and basil wrapped in prosciutto and served on sweet potato mash

All main meals are served with seasonal vegetables

Dessert Selection

- Apple crumble with a delicate 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
- Cookies and cream cheesecake with strawberries and double cream

Price: \$69.50 per person

Canapés on arrival: \$5.50 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.

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
Market fish served on a 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 and caramelised onions, wrapped in prosciutto and served on sweet potato mash topped with hollandaise sauce

All main meals are served with seasonal vegetables

Dessert Selection

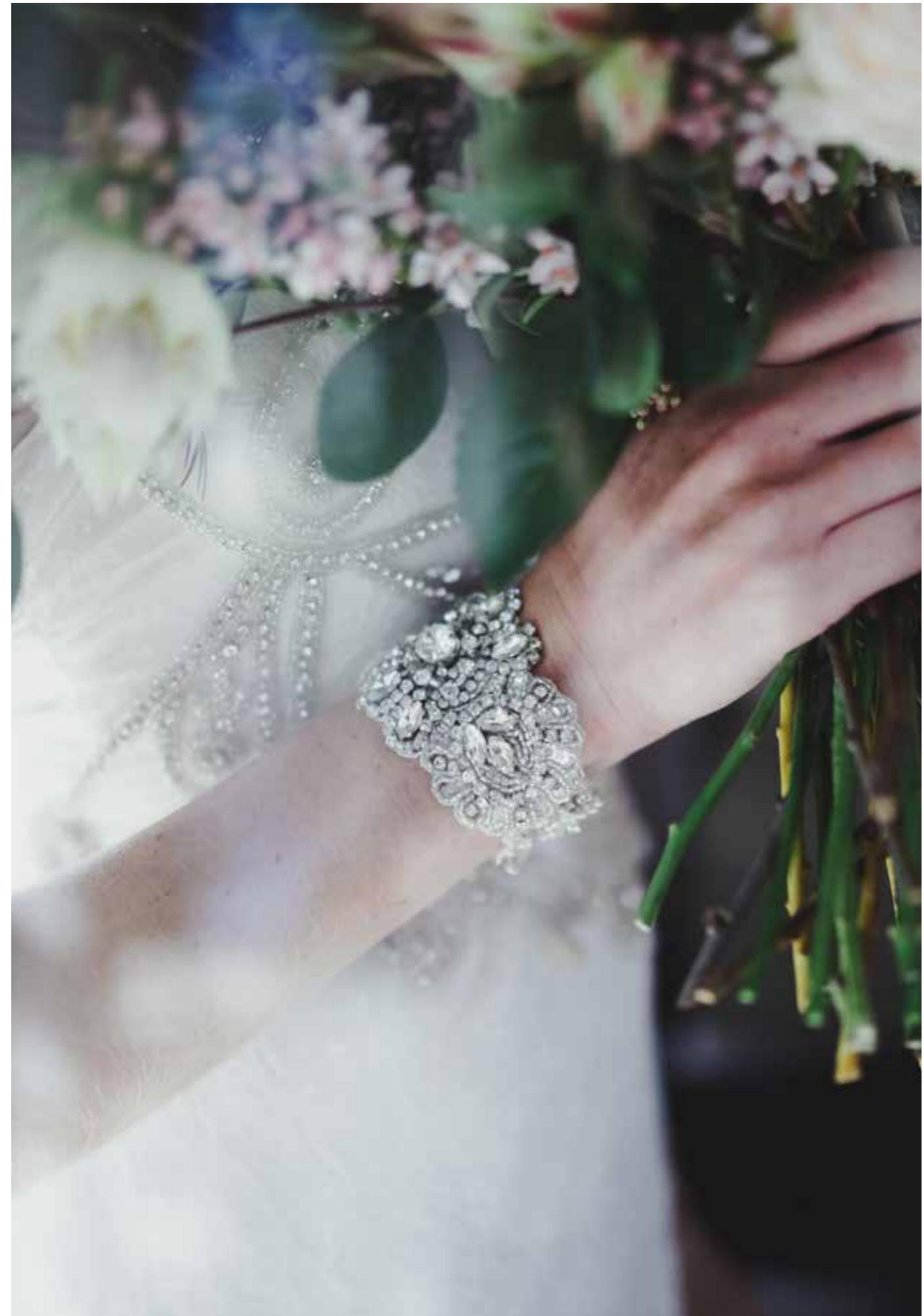
Chocolate tart with vanilla bean mascarpone and a cherry and rhubarb compote
Pear, apple and almond strudel with a delicate cream anglaise and macadamia ice cream
Brandy snap basket with mango sorbet, mixed fresh berries and raspberry coulis
Chocolate truffle with raspberry curd and vanilla ice cream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

Price: \$74.50 per person

Canapés on arrival: \$5.50 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.



“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.

The Cocktail Menu

The Cocktail Menu is designed for couples 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 hommus, 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 paste and dried muscatels

Dessert Items

Chocolate coconut truffles
Mini chocolate cherry fudge cakes
Passionfruit mousse profiteroles
Lemon curd cups
Mini cupcakes

The Cocktail Menu



The Silver Cocktail

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

\$61 per person

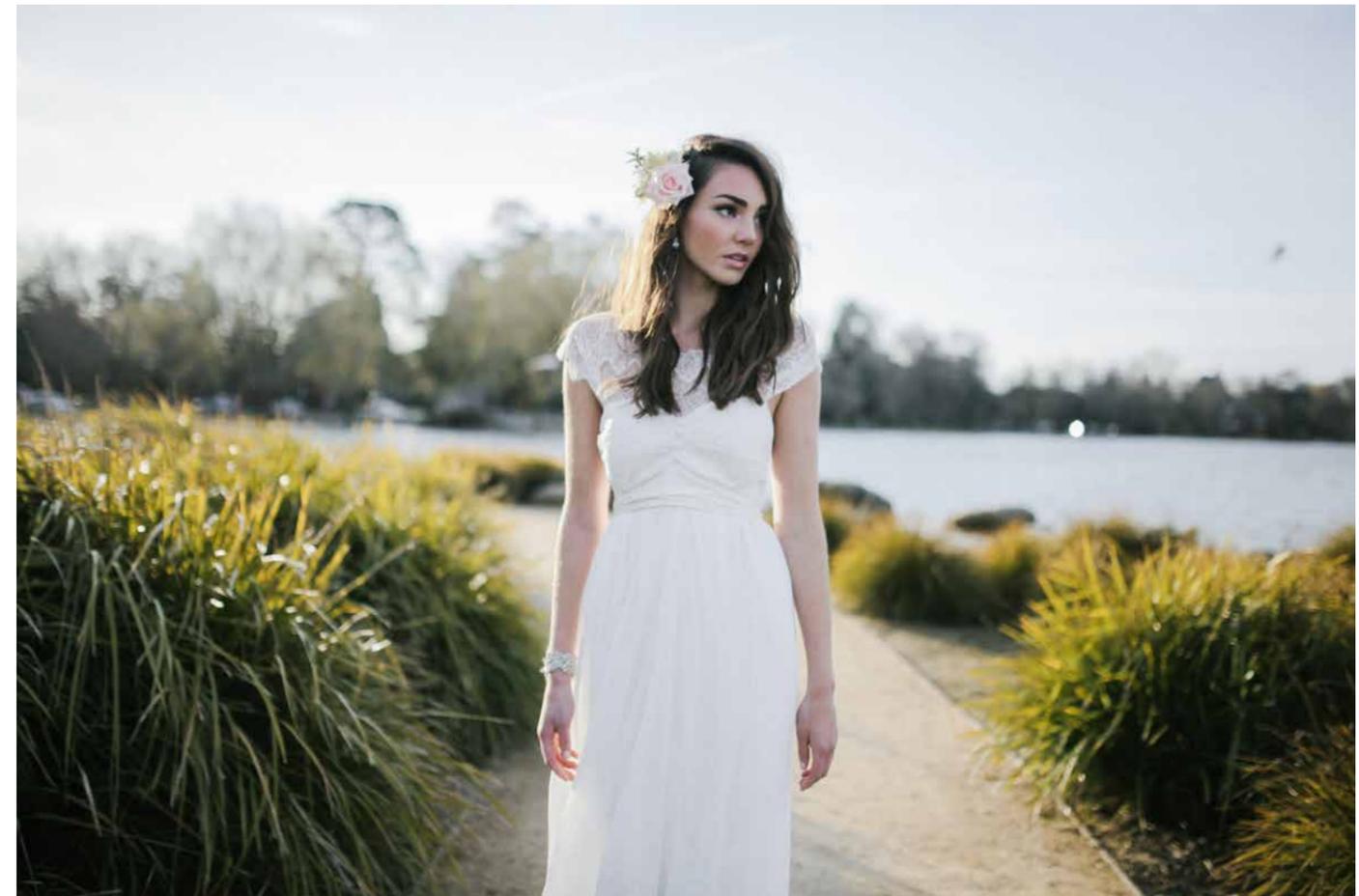
The Gold Cocktail

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.



“I’ve had wonderful feedback from guests regarding the food. Everyone has said they found their meals delicious and I know mine was amazing, especially those profiteroles and the steak!”

- S & J Glover.



Refreshment Packages

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.

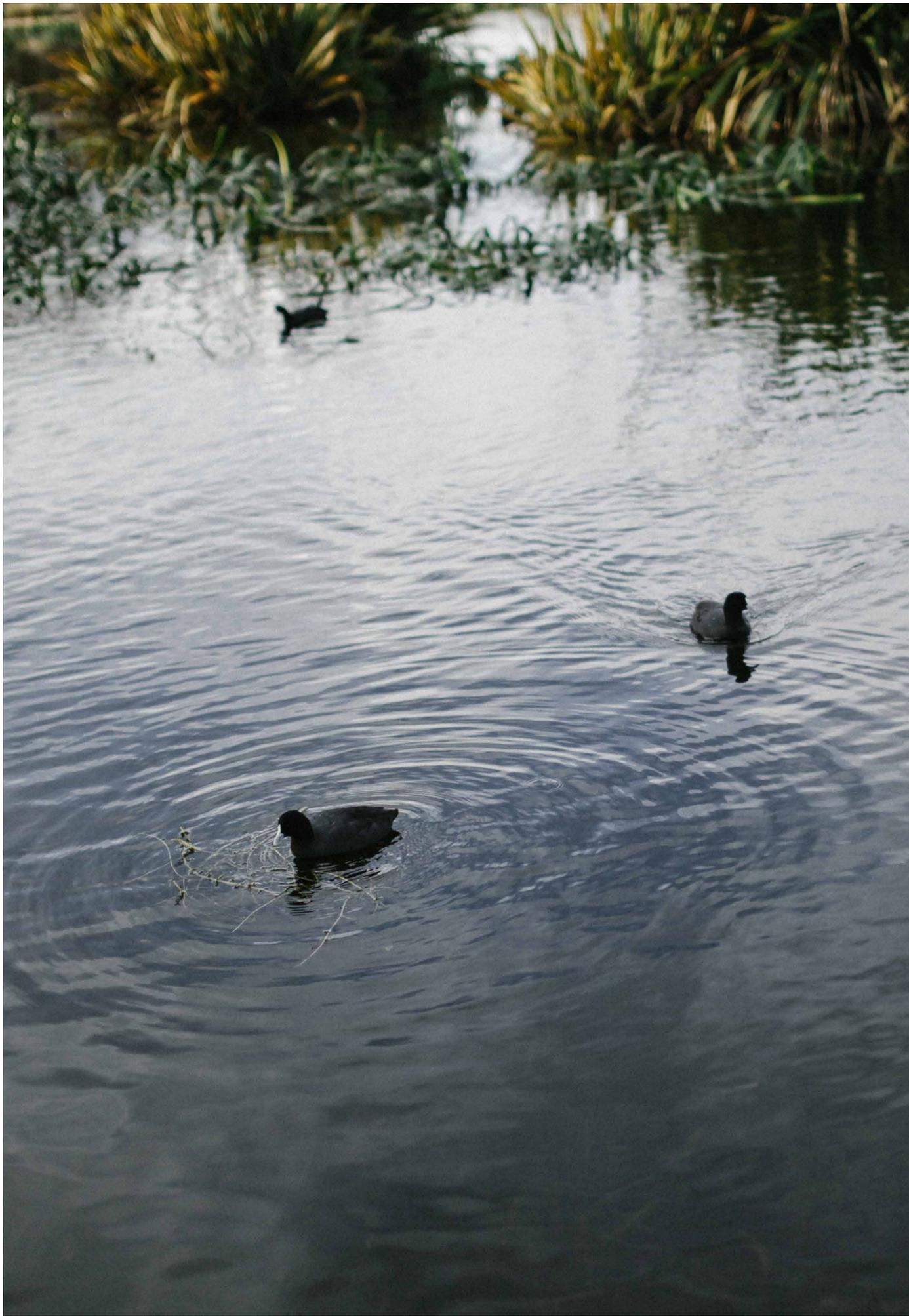
\$49.50 per person

Refreshment packages are served from 6.30pm to 11.30pm.

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

- A & G Willey.





Pipers by the Lake

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