



POST OFFICE HOTEL
WEDDINGS





Image by Claire Broatch Photography

ABOUT US

Located in the heart of Coburg, The Post Office Hotel offers an inviting combination of both old and new. A renovation in 2010 restored much of the original art deco features and breathed new life into the hotel. A modern touch with throws to the past, the

Post Office Hotel delivers the perfect setting for a relaxed, yet stylish wedding.

Our hidden gem, the Dining Hall, is the perfect event space to host your special day. Offering flexibility and stunning architectural features, it can host a variety of weddings and events.

Your dedicated event manager will ensure your wedding is unique and executed to perfection.

Get in touch to share your vision with us.

BOOKING WITH US

MINIMUM SPEND

Access from 10am – Midnight

Monday – Thursday \$11,000

Friday & Sunday \$13,000*

Saturday \$16,000

Guest arrival time: 4pm

All expenses relating to food and beverage, use of in-house AV equipment, ceremony set-up fees, installation/removal of complex decorations and any other service provided by the Post Office Hotel will apply to your minimum spend.

WE PROVIDE AT NO COST:

WEDDING COORDINATOR

- Unlimited contact with the events team via email or telephone & one face-to-face extensive planning meeting with your dedicated wedding coordinator.

STATIONERY

- Personalised food & beverage menus, welcome signage & seating chart if necessary.

WISHING WELL

- Glass & gold wishing well | White rustic wishing well

TABLE SETTINGS

- Natural linen-feel napkins for seated events
- Tea light candles scattered on tables & around the venue
- All necessary glassware, crockery, cutlery, trays, display stands & Cake knife

CORDLESS MICROPHONE

- Mictphone connected through both Dining Hall & Deck speakers
Cost may incur if damaged

BYO PLAYLIST

- BYO playlist operated by venue staff for the duration of the event

OH&S LADDER

- An OH&S ladder must be used when installing & removing decorations from the ceiling trusses.

BYO DECORATION INSTILATION

- Installation of simple BYO table decorations including name cards, prearranged vases of flowers, wedding favours, and wishing well or guest book

THE DINING HALL

The Dining Hall is our spectacular, light filled warehouse-style event space with exposed beams, vintage pendant lights and cathedral ceilings. The raw yet beautiful features present a modern open space that maintains an intimate atmosphere. Whether you choose to let the room speak for itself, or style the space with your own personal touch, you can be sure the Dining Hall will impress your guests and make a spectacular backdrop for your day.

Once inside, you and your guests will be treated to an abundance of delicious food options from hot and cold canapés, impressive grazing tables, and seated feasting banquets. The service is exceptional and we have a variety of packages available to suit both seated and cocktail style receptions.

There is ample space for a DJ and a live band, as well as an open area for a dance floor. With seating for up to 150 guests and standing room for up to 250 guests, the space can be arranged in multiple configurations to suit any event.



Images by Nikki McCrone & Miranda Storkkel

CEREMONIES

Access to our leafy undercover deck at the rear of the Dining Hall is included with every booking and is the perfect location for a relaxed, garden style wedding ceremony. With private access via the rear entrance for your walk down the aisle, the deck can seat up to 36 guests in a church-style arrangement with the remaining guests to stand.

After the ceremony, the bridal party can leave to take photographs whilst your guests continue to mingle on the deck.

CEREMONY ONSITE

2024: \$700 Standard + \$200 to add styled in-house Arbour

2025: \$800 Standard + \$200 to add styled in-house Arbour



Images by Kyra Boyer, Nikki McCrone Love Bomb & Lovegood Images



Images by Nikki McCrone Photography

GRAZING HOUR

POST CEREMONY

Often the most talked about part of the day, Grazing Hour is a firm favourite with guests. Your friends and family get to socialise, drink and nibble as they please. Rest assured, your guests will be well entertained on the leafy deck as they enjoy a taste of the feast that awaits them.

2024: \$30 per head

2025: \$35 per head

- Light selection of antipasto & charcuterie with bread & seasonal accompaniments
- 2 Roving canapés
- Styled with greenery, vintage wooden boxes & candles
- Crockery, napkins & cutlery

*Additional canapés \$7.5 per head or \$8 per head for additional sliders and rolls
Our menus are seasonal and will change.*

CANAPÉS // CHOOSE 2

Smoked Eggplant, piquillo peppers

Whipped tarama on baguette

Mushroom duxelle, pickled shimeji mushrooms (V)

Beetroot tartare, goats curd (V)

Spanish tortilla, aioli (V, GF)

Gildas, pickled anchovy, piparra pepper, green olive (GF)

Chicken rilletes & caperberry on baguette

Sun-dried tomato & cream cheese on baguette (V)

Fior di latte & olive tapenade on baguette (V)

Goats cheese, caramelised onion, pear tart (V)

Pumpkin, sage, goats curd tart (V)

Falafel & spicy mayo (V, GF)

Pork & prune skewers (GF)

Lamb kofta, tzatziki, confit garlic (GF)

House made cocktail pork sausage, bravas sauce (GF)

Cauliflower & cheddar croquette (V)

Manchego croquette, bravas sauce (V)

Three cheese arancini (V)

Sun-dried tomato arancini (V)

Beef slider, rosada, cheese & pickle

Bocadillo, mortadella, gruyere, piparra pepper, mayo

Field mushroom, goats cheese, slider (V)

Pork belly mini Banh Mi



Images by Georgia Wiggs photography & Love Wilder Photography

SEATED WEDDING MENUS

SERVED FAMILY STYLE

FEASTING BANQUET

2024: \$75 per head for 2 courses | \$90 per head for 3 courses

2025: \$75 per head for 2 courses | \$95 per head for 3 courses

ENTRÉE // CHOOSE 2

Chef's selection of 2 shared entrée dishes

MAIN // CHOOSE 3

Roastbiff (wagyu beef)

Pork belly

Lamb shoulder

Herb roasted chicken

SEASONAL SIDES // CHOOSE 3

Chef's selection of 3 shared side dishes

Mains & sides are counted as one course

DESSERT // CHOOSE 1

Chef's selection of three cheeses served to the table with seasonal fruit, quince paste, a variety of bread & crackers

Alternating drop of 2 seasonal desserts

SLOW ROAST

2024: \$60 per head for 2 courses | \$70 per head for 3 courses

2025: \$60 per head for 2 courses | \$75 per head for 3 courses

Additional protein \$10 per head

ENTRÉE // CHOOSE 1

Chef's selection of 1 shared entrée dishes

MAIN // CHOOSE 2

Pork shoulder

Lamb shoulder

Herb roasted chicken

HOUSE SIDES

Roasted potatoes with garlic & rosemary salt

Iceberg salad, herbs, spanish onion & citrus dressing

POH herbed slaw

Mains & sides are counted as one course

DESSERT

Chef's selection of 1 seasonal dessert

Vegetarians & vegans will be served a dietary main dish.

Our menus are seasonal & will change.



WEDDING MENU

STANDING ENTRÉE WITH MAINS SERVED FAMILY STYLE

POH BESPOKE MENU

2024: \$75 per head for 2 courses | \$90 per head for 3 courses

2025: \$75 per head for 2 courses | \$95 per head for 3 courses

ENTRÉE

Chef's selection of antipasto & charcuterie with bread & seasonal accompaniments

2 Roving canapés

For canapé selection refer to Grazing Hour menu

MAIN // CHOOSE 3

Roastbiff (wagyu beef)

Pork belly

Lamb shoulder

Herb roasted chicken

SEASONAL SIDES // CHOOSE 3

Chef's selection of 3 shared side dishes

Mains & sides are counted as one course

DESSERT // CHOOSE 1

Chef's selection of three cheeses served to the table with seasonal fruit, quince paste, a variety of bread & crackers

Alternating drop of 2 seasonal desserts

Vegetarians & vegans will be served a dietary main dish.

Our menus are seasonal & will change.



Images by Nikki McCrone & Kyna Boyer

COCKTAIL WEDDING MENU

OUR COCKTAIL MENU CONSISTS OF A COMBINATION OF ROVING CANAPÉS &
GRAZING TABLES

2024 & 2025: \$80 per head

Additional canapés \$7.5 per head or \$8 per head for additional sliders and rolls

Additional grazing table dishes \$12 per head

- Chef's selection of antipasto & charcuterie with bread & seasonal accompaniments
- 3 Roving canapés
- Up to 7 grazing table dishes
- Styled with greenery, vintage wooden boxes and candles
- Crockery, napkins and cutlery

CANAPÉS // CHOOSE 3

Smoked Eggplant, piquillo peppers
Whipped tarama on baguette
Mushroom duxelle, pickled shimeji mushrooms (V)
Beetroot tartare, goats curd (V)
Spanish tortilla, aioli (V, GF)
Gildas, pickled anchovy, piparra pepper, green olive (GF)
Chicken rilletes & caperberry on baguette
Sun-dried tomato & cream cheese on baguette (V)
Fior di latte & olive tapenade on baguette (V)

Goats cheese, caramelised onion, pear tart (V)
Pumpkin, sage, goats curd tart (V)
Falafel & spicy mayo (V, GF)
Pork & prune skewers (GF)
Lamb kofta, tzatziki, confit garlic (GF)
House made cocktail pork sausage, bravas sauce (GF)

Cauliflower & cheddar croquette (V)
Manchego croquette, bravas sauce (V)
Three cheese arancini (V)
Sun-dried tomato arancini (V)

Beef slider, rosada, cheese & pickle
Bocadillo, mortadella, gruyere, piparra pepper, mayo
Field mushroom, goats cheese, slider (V)
Pork belly mini Banh Mi

GRAZING TABLE DISHES // CHOOSE 7

HOT DISHES

Herb roasted chicken
Braised lamb shoulder, salsa verde
Roasted pork belly, apple sauce
Red wine braised beef cheek, garlic mash potatoes
Spiced chicken pilaf
Spiced pilaf, dates, nuts, herbs
Rigatoni & eggplant bolognese, parmesan
Farfalle with pork & fennel ragout, ricotta salata
Conchiglioni with mushroom & silverbeet ragout, truffle, parmesan
Chef's selection of pizza

SALADS

Roasted potatoes garlic & rosemary salt
Iceberg salad, herbs, spanish onion & citrus dressing
Grilled zucchini, fennel, sun-dried tomatoes, pine nut dressing
Roasted cauliflower, tahini, toasted pumpkin seeds
Heirloom tomatoes, bocconcini, fermented rapini, purple basil & vincotto dressing
Cucumber, chickpea, red onion, chili & nigella seeds, with dill & yogurt dressing

*Vegetarians & vegans will be served a dietary main dish.
Our menus are seasonal & will change.*

ADDITIONAL MENUS

FOR THE KIDS

Recommended for kids 12 years and under

\$14 per head for main course

\$18 per head for main and dessert

MAIN

Crumbed chicken, chips & salad

Battered fish, chips & salad

Cheeseburger & chips

Pasta with Napoli

DESSERT

Vanilla ice-cream

KIDS GRAZING PLATTERS

For grazing events

\$18 per head

Crumbed chicken, chips & mini pizza

BYO CAKE (CAKEAGE)

We offer the following types of service:

\$50 per wedding cake: your cake will be cut by our chefs and served on platters to the tables or roving.

\$6.5 per head: Individual plated portions of cake served with cream.

\$100 BYO Dessert Buffet: 1 x wedding cake + dessert options set up on a buffet table with crockery.

\$50 per additional cake

SUPPLIER MEALS

\$28 per head

Suppliers can select from a Pub Classics menu on the day.

2024 & 2025 Pricing



Images by Nikki McCrone, LoveBomb

OPTIONAL EXTRAS

OYSTER STATION

\$300

- 4 dozen oysters (additional dozens \$50 each)
- Served with seasonal dressings

CHEESE STATION

\$750

- 3kg of local & imported cheese wheels
- Served with seasonal accompaniments
- Fully styled with foliage, wooden crates & candles
- Larger stations can be quoted upon request

LATE NIGHT SNACK

From \$10 each

- Bacon sando with HP sauce
- Chicken nuggets & chips
- Chips & gravy
- Potato gems

POPCORN CART

\$200

- Vintage inspired popcorn cart for 1 hour
- Includes bag, scoop & staff member to serve

CANDY BAR

\$450

- Old school candy bar packed with all the classics
- Fully styled with vintage glassware & wooden crates

ROVING DESSERTS

\$800 for 120 pieces

- A variety of petit fours served roving
- Larger or smaller selections can be quoted upon request
- Includes vegan & gluten free options

BOCA GELATO MINI ICE-CREAMS

\$400 for 50 ice-creams

- A variety of Choc-top petit four served roving
- Larger or smaller selections can be quoted upon request

2024 & 2025 Pricing



Images by Georgia Wiggs, Lovegood Images, Nikki McCrone

BEVERAGE PACKAGES

POH PACKAGE

Unlimited consumption, charged per head

2024: 3 hrs \$60 | 4 hrs \$75 | 5 hrs \$85 | 6 hrs \$95

2025: 3 hrs \$70 | 4 hrs \$85 | 5 hrs \$95 | 6 hrs \$105

WINE:

BTW by Zilzie Sparkling, Murray Darling VIC

Yering Farm Sauvignon Blanc, Yarra Valley VIC

Yering Farm Pinot Noir, Yarra Valley VIC

Rouleur Shiraz McLaren Vale, SA

PREMIUM PACKAGE

Unlimited consumption, charged per head

2024: 3 hrs \$75 | 4 hrs \$90 | 5 hrs \$100 | 6 hrs \$110

2025: 3 hrs \$85 | 4 hrs \$100 | 5 hrs \$110 | 6 hrs \$120

WINE:

Zonzo Estate Prosecco di Aria, Yarra Valley VIC

Plus your choice of 4 wines:

Zonzo Prosecco di Aria, Yarra Valley, VIC

San Pietro Pinot Grigio, Mornington Peninsula, VIC

Zonzo Chardonnay, Yarra Valley, VIC

Bondar Rosé, McLaren Vale, SA

Animale Pinot Noir, Yarra Valley, VIC

Torzi Matthews DJ Shiraz, Barossa Valley, SA

LUXURY PACKAGE

Unlimited consumption, charged per head

2024: 4 hours \$140 | 5 hours \$150

2025: 4 hours \$160 | 5 hours \$170

WINE:

Your choice of 1 Champagne

NV Louis Roederer 'Collection 242' Brut, Reims Champagne

NV Veuve Clicquot Brut Yellow Label, Reims Champagne

Plus 4 wines

Adelina Riesling, Clare Valley, SA

Rouleur Chardonnay, Yarra Valley, VIC

Quartier Pinot Noir, Mornington Peninsula, VIC

Ravensworth Sangiovese, Murumbateman, NSW

Weathercraft Shiraz, Beechworth, VIC

ALL PACKAGES

All beverage packages include the following selection:

BEER & CIDER:

Coburg Lager, Pentridge Pale Ale, Napoleone Apple Cider

Boags Light (bottles)

SOFT DRINKS, JUICES & BARISTA TEA & COFFEE

COCKTAILS & MOCKTAILS

Low alcohol cocktail \$10 each

Standard sized cocktail from \$15 each

Mocktail \$7 each

- Choose up to 2 cocktails from our seasonal list
- Cocktails are batch prepared and served at an agreed time
- Minimum order of 20 cocktails and 10 mocktails

HOUSE SPIRITS

Add to any drinks package

Unlimited consumption, charged per head

2024 & '25: 3 hrs \$30 | 4 hrs \$40 | 5 hrs \$50 | 6 hours \$60

CHAMPAGNE

French Champagne purchased for exclusive use by the wedding party & VIP guests.

- Campagne can be served during a selected time (i.e. dinner service, guest arrival or grazing hour) or until allocation is complete.

GIN & WHISKY BAR

Charged on consumption

- A selection of local and imported whiskey & gin
- Served with traditional mixers in the Whiskey Lounge
- Bartender to serve for 1 hour, or an agreed bar tab limit

BREW YOUR OWN BEER

Are you a beer lover?

Surprise your friends and family by serving your very own beer, brewed directly at Coburg Brewing Co.'s onsite micro brewery! Meet with CBC's Head Brewer, Aled Evans, to discuss your favourite beer and get the ball rolling on designing the perfect brew for your wedding day. You can even bring your friends along for the ride by combining your Bucks or Hens Party with the brewing process!

\$1,100

- Multiple consultations with Aled, CBC's Head Brewer
 - An onsite 'Brew your own' experience with Aled
- Tastings of your beer or seltzer available throughout the brewing process
- Unlimited consumption of your beer available on the night of your event
 - Name your brew and help us design a personalised badge
- 18 x 330ml bottles of your beer to take home with you at the end of the night
 - Please note, this experience is a cost outside of your minimum spend
 - Only available to events that have selected a beverage package



Images by Nikki McCrone Photography, Love Bomb, Hey Babe photography & Gold and Grit

STYLING OPTIONS

ARBOURS

\$200

- Black arbour draped with white fabric & pillar candles
- Fabric arbour (Floor to ceiling length)

DISCO BALL

\$150

- Large Disco Ball installed over the dance floor

TABLE LINEN

\$400

- Full room set with white linen table cloths

WHITE RIPPLE PLINTHS

\$50 each

- Sizes 90cm, 75cm & 30cm

PLACE CARDS

\$3 per person

- Personalised menus with guests name placed at the header

CANDLE OPTIONS

\$12 per set

- Gold dinner candle holder (clusters of 3) 20 sets available.
- Black dinner candle holder (clusters of 3) 12 sets available.
- Green tea light holders (clusters of 3) 6 sets available

Candles not included

\$16 per set

- Pillar candles (clusters of 3) 20 sets available.

Candles included

NEON SIGN

\$150 per Neon

- 'Cheers to Love' white neon sign
- 'Mr & Mrs' white neon sign
- 'Mrs & Mrs' white neon sign
- 'Mr & Mr' white neon sign



Images by Nikki McCrone Photography

2024 & 2025 Pricing



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