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# Weddings



Waverley Golf Club Ltd  
ABN 64 04 302 292



Waverley Golf Club prides itself on attention to detail when it comes to delivering on your special day. Our catering options have been designed to suit a wide range of wedding styles from the traditional to more casual and relaxed affairs. Our ability to adapt to individual requests is demonstrated by being awarded finalist in the Annual Bridal Industry Awards

Our contemporary cuisine is flexible enough to be tailored to your every intricate detail without sacrificing attention to detail. Our personal touch will ensure your special day is memorable and delivered with a warm, friendly service in a welcoming environment.

The sculpted landscape provides the perfect backdrop for your photographic memories. Marriage services are welcomed at Waverley Golf Club and our terrace, surrounded by lavish manicured gardens presents the perfect ambience to say 'I do'. And while you and your beau are capturing those precious memories, your guests can enjoy the relaxed atmosphere of the lounge bar.

Our experienced staff are trained to deliver on all your special needs. Whether you require the use of our private boardroom as a suite to relax before being introduced or you need a secure place to store your gifts and personal belongs, our staff is only too pleased to accommodate you.

Overall, the Waverley Golf Club is a practical yet elegant way to celebrate your special day. We offer an abundance of off street parking for your guests and no request is too difficult, after all, it's your day and we want it to be special for you.



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## Waverley Golf Club Ltd

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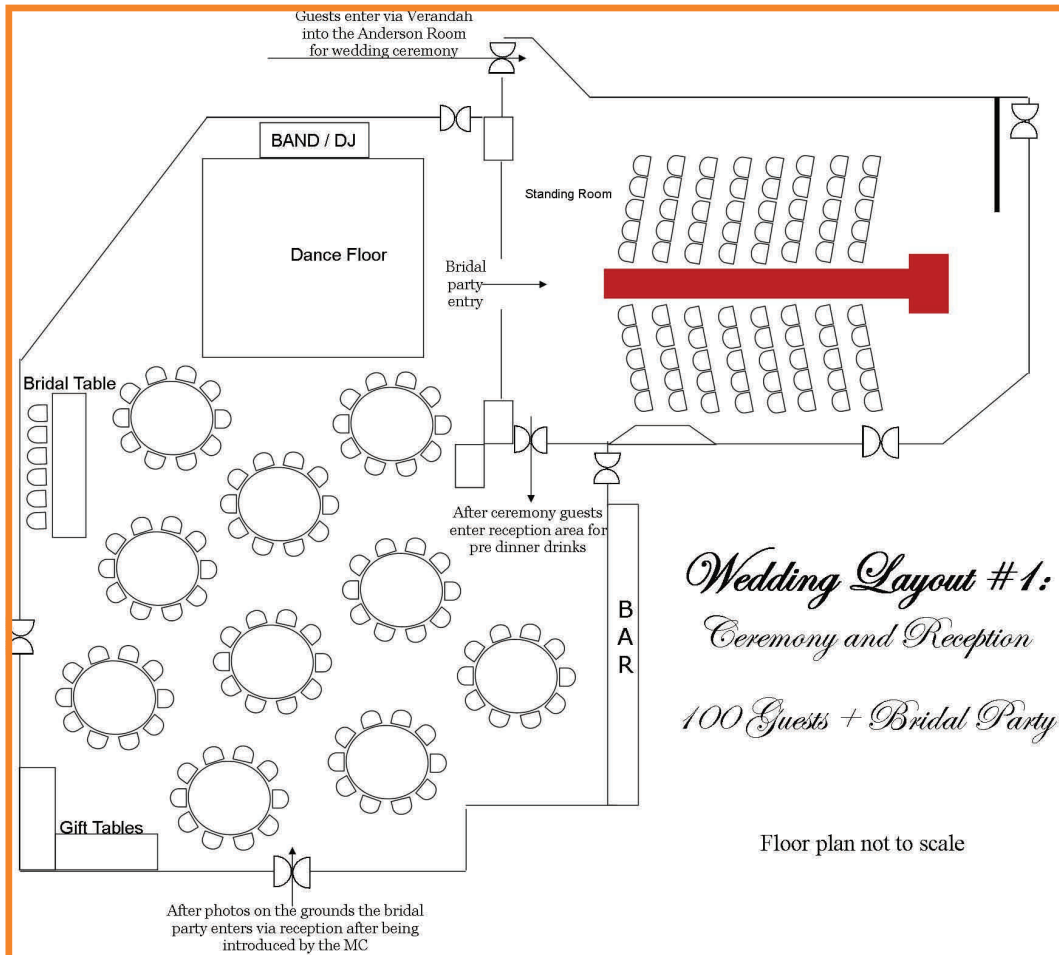
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# Floor Plan



The layout below is only a guideline to give you an idea how the function space at WGC can be used for both the wedding ceremony and the reception. Our function coordinator will take all of your needs into consideration while drawing a floor plan to best cater for your special day.



## Room Hire Charges

Room hire includes bar and floor staff, as well as use of items such as our cordless microphone, in house CD player and sound system, floating dance floor and table settings.

Please note: Functions that fall on public holidays will incur an additional \$200 surcharge, with Sunday functions incurring an additional \$130 surcharge to cover floor and bar staff wage increases.

FUNCTION ROOM	NON MEMBER
<b>The Members Lounge:</b>	\$190
<b>The Bermuda Room:</b>	\$140
<b>The Anderson Room:</b>	\$160
<b>The Members Lounge &amp; The Bermuda Room:</b>	\$275
<b>The Anderson Room &amp; The Bermuda Room:</b>	\$190
<b>All Function Areas Exclusively:</b>	\$375

# Wedding Packages



*To compliment your wedding menu, you can choose from a number of beverage packages. Refreshments will begin to be served 30 minutes prior to meals and wine will be continually served to tables throughout the meal service. Spirits are also available at competitive prices. We can also accommodate a bar tab if required.*

## Option 1 - \$75 per person

***Includes your choice of:***

*2 x Soups, 2 x Mains & 2 x Desserts which will be served on a 50/50 basis*

**Beverage Package**

*House wine carafes, heavy & light beer, soft drinks  
Tea & Coffee - served w dessert*

**Decoration**

*Skirting around bridal table, candelabras for each table*

## Option 2 - \$85 per person

***Includes***

*Hot & Cold Canapés on arrival*

*Plus, your choice of:*

*2 x Entrees, 2 x Main & 2 x Desserts which will be served on a 50/50 basis*

**Beverage Package**

*Bottled house wine, heavy & light beer, soft drinks  
Tea & Coffee - served w dessert*

**Decoration**

*Chair covers & colour sash, skirting around bridal table, candelabras for each table*

## Option 3 - \$75 per person

***Includes***

*Soup served to tables*

***Plus***

*Buffet selection of Mains*

*Buffet selection of Desserts*

**Beverage Package**

*House wine carafes, heavy & light beer, soft drinks  
Tea & Coffee station with sliced wedding cake*

**Decoration**

*Skirting around bridal table, candelabras for each table*

# Dry Wedding Packages



*Your dry wedding will not be left lacking. Non alcoholic refreshments will begin to be served 30 minutes prior to meals and full bar service will be available to your guests with purchases across the bar or via a bar tab should you require.*

## Option 1 - \$60 per person

***Includes your choice of:***

*2 x Soups, 2 x Mains & 2 x Desserts which will be served on a 50/50 basis*

**Beverages**

*Charged separately to either a master bar tab account or guests on purchase  
Tea & coffee station available with sliced wedding cake*

**Decoration**

*Skirting around bridal table, candelabras for each table*

## Option 2 - \$70 per person

***Includes***

*Hot & Cold Canapés on arrival*

*2 x Entrees, 2 x Main & 2 x Desserts which will be served on a 50/50 basis*

**Beverages**

*Charged separately to either a master bar tab account or guests on purchase  
Tea & coffee station available with sliced wedding cake*

**Decoration**

*Chair covers & colour sash, skirting around bridal table, candelabras for each table*

## Option 3 - \$60 per person

***Includes***

*Soup served to tables*

***Plus***

*Buffet selection of Mains*

*Buffet selection of Desserts*

**Beverages**

*Charged separately to either a master bar tab account or guests on purchase  
Tea & coffee station available with sliced wedding cake*

**Decoration**

*Skirting around bridal table, candelabras for each table*

# Wedding Menu



## Soup

### **Chunky Style Minestrone (v)**

*Generous chunks of vegetables, pasta, herbs & tomato  
finished with freshly shaved parmesan*

### **Creamy Pumpkin & Sweet Potato (v)**

*Fresh Pumpkin, slow roasted & pureed, combined  
with a precise blend of cream & chives*

### **Chicken & Mushroom**

*Veloute style with spring onion & chopped parsley*

### **Smoked Ham & Split Pea**

*Traditionally prepared and served with crisp herb croutons*

### **French Onion (v)**

*Scented with vermouth and served with  
a garlic & cheese pattie*

## Entree

### **Salt & Lemon Pepper Dusted Calamari**

*Seasoned and flash fried, served on a bed of fresh rocket & spinach leaves,  
lightly dressed with parmesan & garlic aioli*

### **Chicken Crepe**

*Ragout of chicken, mixed mushroom and white wine sauce, served  
with chives & parsley & wrapped in a savoury crepe*

### **Lemon & Dill Infused Cured Salmon**

*Served on a toasted sour dough crouton, with mesculin leaf salad,  
Spanish onion, capers & a horseradish cream dressing*

### **Prawn & Scallop Skewers**

*Wrapped in prosciutto & scented with pernod, served with  
a timbale of avocado mousse and rocket leaves*

### **Potato & Vegetable Stack (v)**

*Baked layers of potato, pumpkin, artichoke and capsicum,  
with a herb and cheese crust and napoli dressing*

# Wedding Menu



## Main Course

### Medallions of Lamb

*Served on a garlic mash & ratatouille,  
dressed with a tarragon & port wine reduction*

### Blue Eye Fillet

*Oven baked & seasoned with a sage crumb, served  
on Asian greens with a soy vinaigrette*

### Egg Plant Fritter (v)

*Tempura style eggplant fritters filled with tomato, spinach and ricotta, served with salad greens,  
lemon and aioli.*

### Chicken Filo

*Golden baked filo parcel of thigh fillet, spinach, semi dried tomatoes & brie,  
served with seasonal greens on a pesto cream glaze*

### Escalopes of Veal

*Seasoned fillets pan fried & served with scalloped potatoes, green beans  
& slow roasted tomatoes filled with a mushroom risotto*

### Turkey Roulade

*Farced with streaky bacon, semi dried tomatoes & Spanish onion, rolled in a herb crumb  
& baked golden brown, served on a sweet potato mash, seasonal greens & a cranberry scented jus*

### Beef Wellington

*Tender beef fillet & mushroom duxelle, encased in puff & served on a parsnip puree, seasonal greens  
& a peppercorn cream sauce*

### Rack of Lamb

*Roasted with a herb & honey glaze, served with a traditional mix of roasted vegetables  
& dressed with a pinot noir reduction & mint sauce*

### Breast of Chicken

*Pocketed with Virginian ham, garlic butter & sage, served on an asparagus  
& mushroom risotto & dressed with a chardonnay lyonnaise*

## Dessert

### Individual Pavlova

*Puffy meringue surrounded by fresh fruit salad & dressed with a passionfruit cream*

### Chocolate Mud Tart

*With a pecan crust, served with double cream & caramel syrup*

### Sticky Date Pudding

*With rich butterscotch sauce, lashings of double cream & vanilla ice cream*

### Tiramisu Cake

*Drenched with coffee & served with chocolate sauce & almond bread*

### Pastry Profiteroles

*Cointreau scented custard filling, stacked with strawberry syrup  
& drizzled with a sticky chocolate sauce*

*All meals include a tea & coffee service*

# Buffet Menu

**\$35 per person**  
Maximum of 80 guests



## Soup

*Please select 1 of the following to be served to tables:*

Slow roasted Roma Tomato with Basil, parmesan and pesto  
Creamy Butternut Pumpkin with sour cream and chives  
Chunky style Potato, Bacon and leek  
Authentic Chicken & Sweet Corn

## Main

*Please choose 8 dishes from the following 3 sections:*

### Carved Roasts

Oven roasted turkey breast  
Herb inspired sirloin of beef  
Crackled leg of pork  
*Served with a variety of condiments*

### Hot Dishes:

Lasagne of ground beef, tomatoes, herbs & cheese  
Vegetable and herbed frittata  
Beer battered fish served with golden fried potatoes  
Sweet n Sour Pork with steamed jasmine rice  
Honey Soy Chicken with steamed jasmine rice

### Accompaniments:

Twice cooked potato & sautéed leek  
Coleslaw of cabbage, carrot and spanish onion  
Greek style fetta, tomato, onion and olive  
Tuscan style pasta  
Traditional Caesar  
Seasonal garden vegetables  
Sautéed potatoes  
Roast butternut pumpkin

## Dessert

Pavlova laced with seasonal fruits  
Traditional plum pudding with brandy anglaise  
Sticky date pudding and butterscotch sauce  
Apple & rhubarb crumble  
Choc pecan brownie  
Lemon curd tart served with fresh cream

*Tea & Coffee station is available for guests throughout the event*

# Cocktail Wedding Menu



*Cocktail food is served over a designated 3 hour period which can be served sequentially or with designated breaks in between*

## **\$40 per person - 17 pieces**

Curry Samosas  
Mini Dim Sims  
Assorted Point Sandwiches  
Homemade Sausage Rolls  
BBQ Beef Meatballs  
Mini Tomato Bruschetta  
Mini Vegetarian Spring Rolls

**Plus**

### **Cold Selection**

*Select 4 from the following:*

Roast Beef and Horseradish Mini Rolls  
Diced Chicken, Chive and Avocado on Crisp Croute  
Nori Rolls – with Pickled Ginger & Wasabi Cream  
Turkish Bread with a selection of home style Dips  
Puff Pastry Tartlets topped with Caramelised Onion & Blue Cheese  
Smoked Salmon on Rye Bread with Lime Mayonnaise  
Roast Turkey and Cranberry Mini Rolls  
Dips, Biscuits & Greens  
Cheese & Antipasto

**Plus**

### **Hot Selection**

*Select 6 from the following:*

Mini Pizza  
Quiche Tartlets  
Gourmet Mini Pies  
Marinated Beef Satay Kebabs  
Herb Crusted Fish Goujons  
Parmesan Crusted Chicken Strips with Chilli Relish  
Crumbed Duck and Mushroom Risotto balls  
Malaysian Style Lamb Meatballs  
Tandoori Chicken Skewers  
Mini Chicken Vol-au-Vents  
Crumbed Prawn Cutlets

# Beverage Price List



Waverley Golf Club pours CUB beers including Carlton Draught, VB mid strength and Cascade light. Our packaged beer selection consists of such brands as James Boags, Crown Lager, Corona & Pure Blonde.

To make your event a notch above the rest, WGC can also provide an array of cocktails including the classic Martini, Cosmopolitan & Japanese Slipper. For further information & pricing to suit your budget, please contact our Functions Coordinator.

	Pot	Jug	Can	Stubby
<b>Heavy Beer:</b>	\$3.80	\$16.20	\$5.00	\$5.00
<b>Mid Strength Beer:</b>	\$3.60	\$15.30	\$4.50	\$4.50
<b>Light Beer:</b>	\$3.30	\$14.70	\$4.00	\$4.00

	Glass	Pot	Jug	Bottle
<b>Soft Drink:</b>	\$1.70	\$2.20	\$9.50	\$2.60+
<b>Orange Juice:</b>	\$1.70	\$2.20	\$9.50	\$2.50

	Spirits	Liqueurs	Top Shelf	Port
<b>Mixed:</b>	\$6.70	\$7.20+	\$7.50+	n/a

	Glass	Bottle	Carafe
<b>House Wine:</b>	\$2.60	n/a	\$13.00
<b>Bottled House Wine:</b>	\$5.00	\$20.00	n/a
<b>House Sparkling:</b>	\$5.00	\$20.00	n/a



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# Terms & Conditions



## 1: Duration

Functions are for a maximum of five hours concluding no later than midnight for formal dinners and 1:00 am for cocktail style functions. Additional function hours can be organised but will incur the following costs: \$100 room hire for the additional hour or part thereof, with beverages being charged on a consumption basis. It is the organiser's responsibility to ensure guest are aware of finishing times, failure to depart within 30 minutes of the finishing time will incur a 'late charge' to cover staff costs.

## 2: Smoking Policy

The Anderson Room, Bermuda Room and Members Lounge has a policy of no-smoking, however smoking is permitted on the outside terrace area.

## 3: Pricing

All prices are subject to change without notice and are current at the time of printing. Any changes in pricing will be advised directly to the client.

## 4: Final Numbers and Payment

Bookings are considered tentative until receipt of deposit and signed application form is returned. Final numbers and payment will be confirmed 7 days prior to your function date typically by e-mail. These numbers will be considered as a client guarantee, and will form the basis for charging. Company functions may be invoiced (payment terms net 7 days) on prior approval of the Club's General Manager.

## 5: Surcharges

A surcharge is applicable on public holidays and Sundays. A 'late charge' of \$50 per staff member is applicable to functions failing to depart at the designated finishing time.

## 6: Confirmation

A deposit of \$500 is required to secure all function bookings. This deposit must be received within 14 days of the original reservation together with the completed booking application form. Waverley Golf Club reserves the right to cancel any function where the said deposit and booking application form is not received within this specified time.

## 7: Property Damage

Organisers are financially responsible for any damage sustained to our premises during the function including microphone and equipment. Clients are free to decorate function rooms as they please, though no sticky tape, glue or masking tape is to be used on walls or windows.

## 8: Responsibility

The Waverley Golf Club does not accept any responsibility for damage or loss of merchandise or the personal property left at the club by any person prior to, or after the function. In the case of corporate or trade Days, organisers are expected to arrange their own insurance and/or security and are expected to convey this information, in writing, to their guests and/or group prior to the day.

## 9: Food & Beverage

No food or beverages of any kind will be permitted to be brought on to the premises for consumption at the function by the organiser or any of the organiser's guests, without prior approval of the club with the exception of one celebration cake.

## 10: Entertainment

Management must be advised of the nature of entertainment to be booked, and is subject to approval. The Musicians Award stipulates that all band members must receive a full meal. These will be charged at \$20 per person and include a main course & soft drinks.

## 11: Cancellation Policy

Your deposit is totally refundable with 90 days or more notification of cancellation. If notification of cancellation is received between 45 to 90 days prior to the function date, half the deposit will be retained by Waverley Golf Club. If less than 45 days notice is received for cancellation, full deposit will be retained by Waverley Golf Club.

## 12: Liquor Licensing Requirements

Functions requiring service outside our licensed trading hours, and require the club to apply for an extension shall do so at an additional \$50 charge. Requests are to be made in writing prior to the function. Organizers to supply WGC with a guests list 7 days prior to function commencing. This applies to all Friday night functions.

## 13: Wedding 'All Inclusive' Package

Drinks that will be on offer include tap beers, house wine, and soft drinks, as well as house sparkling which will be served during the toasts. Spirits or other drinks can be charged to the function account, or be paid for on consumption by function guests.

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# Function Booking Form



## CONTACT DETAILS

Contact Name: \_\_\_\_\_  
Contact Number: \_\_\_\_\_  
Mobile Number: \_\_\_\_\_  
Contact Email: \_\_\_\_\_  
Mailing Address: \_\_\_\_\_  
Occasion: \_\_\_\_\_  
Number Of Guests: \_\_\_\_\_  
Date Required: \_\_\_\_\_ Second Preference: \_\_\_\_\_  
Start Time: \_\_\_\_\_ Finish Time: \_\_\_\_\_

## SPECIAL REQUIREMENTS

Menu Option: \_\_\_\_\_ Cost Per Person: \$ \_\_\_\_\_  
Special Dietary Req: \_\_\_\_\_  
Beverage Info: \_\_\_\_\_

## FUNCTION ROOMS & EQUIPMENT HIRE

<input type="checkbox"/> Members Lounge - \$190	<input type="checkbox"/> Lectern & Microphone
<input type="checkbox"/> Bermuda Room - \$140	<input type="checkbox"/> Stage
<input type="checkbox"/> Anderson Room - \$160	<input type="checkbox"/> Speaker System
<input type="checkbox"/> Member Lounge & Bermuda Room - \$275	<input type="checkbox"/> CD Player
<input type="checkbox"/> Bermuda Room & Anderson Room - \$190	<input type="checkbox"/> Data Projector
<input type="checkbox"/> All Rooms - \$375	<input type="checkbox"/> Screen
<input type="checkbox"/> _____	<input type="checkbox"/> Whiteboard
<input type="checkbox"/> _____	<input type="checkbox"/> TV/DVD
<input type="checkbox"/> _____	<input type="checkbox"/> Pens & Pads - \$2      Quantity <input type="text"/>

**\$500 DEPOSIT IS REQUIRED UPON PRESENTATION OF THIS FORM TO SECURE YOUR FUNCTION BOOKING**

*I acknowledge and accept having read and understood the above information and have retained a copy for my use.  
I further agree to comply with terms and conditions associated with this application form.*

Signed: \_\_\_\_\_ Date: \_\_\_\_\_

### Office Use Only

Deposit Paid: Y / N	Amount: \$ _____	Init: _____
Cash: <input type="checkbox"/>	Cheque: <input type="checkbox"/>	Credit Card: <input type="checkbox"/>
		Eftpos: <input type="checkbox"/>
Date Paid: _____ / _____ / _____	Authorised By: _____	

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# Notes

