

THE COUNTRY CLUB

St Georges Basin



CALL US (02) 4443 0666

www.thecountryclub.com.au

Wedding Packages

We organise your wedding reception so you can relax and enjoy your special day!

First of all, congratulations from all of us at The Country Club. Your wedding day is a special time for you to enjoy and celebrate, not for you to stress and fuss about. Leave the planning and execution up to us.

Booking your wedding reception doesn't need to be confusing, our wedding coordinators will meet with you, walk you through the available packages and help you put together the pieces that will form your special day. With professional in-house catering, and a wide-range of decorating options, we specialise in creating the most memorable receptions without breaking your budget.

Take the first step and give our wedding coordinator a call at the club on (02) 4443 0666.

St Georges Basin

Located in Sanctuary Point, a stones-throw away from the beautiful waters of St Georges Basin, our function room has the flexibility to deliver the day you've always wanted. We can comfortably cater up to 130 guests or if you prefer a more intimate wedding, the room can be divided into a smaller space to suit 30-70 guests.

With a private bar, food servery and restrooms, the space truly is all yours and our wedding team will decorate the space to suit the theme of your choosing.



Wedding package room hire

\$2,000 for the full area, \$1,500 if the divider is used and only half area.

Standard wedding package inclusions

Room hire with total room setup and decorating (walk in, enjoy & walk out)
Full bar service / Full table service
Large round banquet or rectangular tables (seats 8-10 people) with white linen table cloths
White linen serviettes, all glassware, crockery & cutlery
Long Bridal tables (with valance in white or black)
Round backed chairs with chair covers (in a choice of white or black)
Coloured sashes (available in a selection of colours)
Dancefloor & wishing well
Curtaining (with or without drop fairy lights)
Cake knife, cutting & presentation of the cake

Optional extras

Have some extras in mind? We can help you! We have an extensive list of vendors to put that special touch on your wedding day, ask about what's available during your meeting with our wedding coordinator.

Bar

We have a full bar service and we are able to run a bar tab to your desired budget. You are able to limit your bar tab to a select range of drink options if you wish to do so.

Working together to plan your special day

Please make an appointment with the wedding coordinator to discuss your ideal wedding and we'll be more than happy to walk you through the venue and discuss anything we can do to ensure your wedding day is the one you always imagined.



Food & beverage menu selections

Our professional catering team pride themselves on attention to detail, high quality food and drink and great service that you can rely on. Our team is dedicated to creating the very best day for you and your guests. The Country Club offers a wide range of packages to suit any event. We are also very happy to tailor any package to suit & accommodate special dietary needs

Cocktail food packages

Favourites Package \$20pp Four items

Choose from our favourites menu

Classics Package \$25pp Six items

Choose from our favourites
& classics menu

Deluxe Package \$30pp Eight items

Choose from our favourites,
classics & deluxe menu

Favourites menu

- Mixed mini pies & tomato sauce
- Vegetable spring rolls & chilli sauce (v)
- Spinach & ricotta filo parcel (v)
- Mixed mini quiche
- Calamari rings & tartare sauce
- Cocktail sausage rolls & BBQ sauce
- Fried chicken dim sims & sweet chilli
- Fish cocktails w/tartare sauce & lemon

Classic menu

- Pumpkin & fetta arancini w/ pesto (v)
- Chargrilled chicken skewers & satay dipping sauce
- Cocktail tomato, fetta & pesto bruschetta (v)
- Mini margarita pizza (v)
- Thai fish cakes w/ lime sweet chilli
- Prawn and coriander wontons w/ plum sauce
- Lamb kofta & tzatziki
- Sesame honey chicken bites

Deluxe menu

- Buttermilk fried chicken slider & sriracha mayo
- Chipotle basted BBQ pork ribs
- Chargrilled garlic & rosemary lamb ribs & harissa dip
- Sweet corn and zucchini fritters, smashed avocado, crème fraiche & chilli Jam (v)
- Roast artichoke, prosciutto & goats cheese
- Fried pulled pork mac 'n' cheese balls & smokey BBQ
- Asparagus spears & béarnaise (V)
- Smoked salmon, cream cheese & dill pancakes



Cocktail upgrades & platters

Add any platter to your cocktail package or select a range to suit your event (all platters serve approx. 10 people)
Platters are placed on tables for guests to graze from.

Favourites Platter - \$60

Party pies, cocktail sausage rolls, filo parcels & dips

High Tea Platter - \$50

Freshly baked Scones, jam, cream and assorted slices

Sandwich Platter - \$50

Selection of sandwich fillings

Cheese Platter - \$80

Chefs selection of Australian cheeses with accompaniments and lavosh

Bread & Dips Platter - \$50

Selection of breads & house made dips

Fruit Platter - \$50

A selection from fresh seasonal fruits

Antipasto Platter - \$70

Cured meats, cheese, marinated vegetables, pesto, olives & crostini

Kids Hot Food Platter - \$60

Chips, party pies, sausage rolls & chicken nuggets with dipping sauce

Pizza Platter - \$60

Assorted pizzas straight from the wood fired oven

Slider Platter - \$50

Beef, cheese, bacon & BBQ buttermilk fried chicken slider with chipotle mayo falafel, hummus eggplant slider.

Unlimited Tea & Coffee Station - \$3.50pp

Selection of teas, freshly brewed coffee

All served with shoestring fries



Set menu - two course \$33pp / three course \$40pp

All menu items are subject to seasonality and availability. Includes freshly baked bread rolls and butter & freshly brewed tea and coffee

Entrée (choose 2)

Prawn & avocado salad, baby leaves, marie rose (GF)

Slow braised veal shank ragout, penne, wild mushrooms & smoked speck

Smoked chicken Asian Salad, rice noodles, fragrant herbs & & nahm jin

Marinated chicken skewers with spicy peanut dip

Oven roasted field mushrooms, with ricotta, parmesan, pine nuts & pesto (V) (GF)

Main (choose 2)

Free range pork cutlet, on crushed potatoes, caramelised onion & baked apple jam

Atlantic salmon, Asian Salad, rice noodles, fragrant herbs & sesame dressing (GF)

Maple glazed corn fed chicken, smoked bacon, sautéed chats, pear & rocket salad (GF)

18hr braised lamb shank mashed potato, wilted greens, rosemary jus

Roast sirloin of beef, roast potatoes, steamed greens & red wine jus

Pumpkin & goats cheese risotto, fried sage & toasted seeds (V)





Dessert

- Summer fruit pavlova** with berry jam & vanilla bean cream (GF)
- Sticky date pudding** with butterscotch sauce and vanilla bean ice cream
- Seasonal fruit salad** with lemon sorbet and strawberry compote (GF)
- Warm fudge brownie** with chocolate ganache & whipped cream
- NY baked cheesecake** with baileys cream

Children's menu - \$15 per child (12 years & under)

Main

- Vegetarian lasagna** & garden salad
- Fish cocktails**, chips & salad
- Chicken schnitzel**, chips & salad
- Bangers & mash** with peas and gravy

Dessert

- Ice cream** with chocolate topping or **Fruit Salad**





Buffet menu - \$40pp (minimum 40 people)

All menu items are subject to seasonality and availability. Includes freshly baked bread rolls and butter & freshly brewed tea and coffee

Entrée

Antipasto platter - cured meats, cheese, marinated vegetables, pesto, olives & crostini

Main (choose 2)

Traditional baked beef lasagne - chicken satay - chilli con carne
lamb shank casserole - chipotle basted pulled pork - pumpkin & goats cheese risotto

Hot accompaniments (choose 2)


Mac 'n' cheese - fried or steamed rice - honey roast root vegetables
steamed seasonal greens - creamy potato bake - mashed potato

Cold accompaniments (choose 2)

Garden salad - coleslaw - four bean salad - potato & sour cream salad
Greek salad - sweet potato, fetta & walnut salad

Dessert - (choose 2)

Chocolate dipped profiteroles
sticky date pudding bites with butterscotch sauce and vanilla bean ice cream
Seasonal fruit salad with lemon sorbet and strawberry compote (GF)
Warm fudge brownie bites with chocolate ganache & whipped cream
NY baked cheesecake bites with baileys cream



Next Steps

Book an appointment with our functions coordinator by calling the club on (02) 4443 0666 or email functions@thecountryclub.com.au for more information.

Our friendly staff can arrange an inspection of our facilities, take you through decoration options and discuss food and bar on the day, we're here to help!





Terms & conditions

Rooms are available between the hours of Sunday-Thursday: 9am-10pm Friday-Saturday: 9am-11.30pm.

Minimum of 30 guests for private functions with bar service

Bookings for 30 people or more must include catering. This can be for either finger food or a sit down serviced meal. No food is to be brought into the club from outside sources, with the exception or celebration cakes.

Set up by the club - All floorplans must be confirmed at least 10 days prior to the function.

Set up by client - AM bookings – No entry to the room before 8.30am. This will be for setting up only (set up will be allowed the day before if the room is not otherwise in use). Entry for all other guest / participants is from 9am.

All guests / participants are to sign in at reception, showing appropriate ID (licence / photo card pension card passport).

Fancy dress function– People wearing fancy dress are to be restricted to the function rooms &/or nominated smoking areas. No hats or unsuitable attire (deemed by management staff on duty) are to be worn outside the function room.

Entertainment is not included by the club. It is up to the client to organise.

A \$300 bond & \$275 deposit are required upon confirmation of the booking, no booking dates will be held for more than 36 hours from your enquiry without payment & confirmation. The bond will be refunded within 7 days after your function has concluded, if there are no damages incurred to the premises during your function.

Cancellations: The bond only will be refunded if the booking is cancelled within 30 days of the function date booking. No refund of the deposit will be given if cancelled within this time.

Payment details & methods of payment:

Payments can be made by cash / cheque / credit card (by phone or in person to club reception).

If an invoice is required, please inform the functions coordinator prior to the event & it will be provided for payment.

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