



WEDDING PACKAGE OPTIONS

Wedding Package Includes:

Pre Dinner Drinks and Canapés

Chefs Selection of hot and cold canapés served in the Lounge Bar or out on the Terrace depending on season.

Dining

We offer a 3 course meal comprising of 1 entrée, 2 mains served alternately, 1 dessert and your wedding cake served on platters with Tea and Coffee as well as chocolates.

Beverages

2 different packages are available and separate Wine and Beer package for Bridal Party only.

Package 1

Hardys Collection for your guests:

Hardys Brut Reserve, Hardys Chardonnay, Hardys Shiraz Cabernet, Draught Beer, Hahn Premium Light, Soft Drinks and Orange juice. Hardys Brut Reserve used for wedding toasts.

Package for the bridal Party:

This includes Yarra Bank Sparkling, Yering Station Shiraz, Yering Station Chardonnay, Boags Premium, Hahn Premium Light, Soft Drinks and Orange Juice.

Package 2

Wild River Collection for your guests:

Wild River Sparkling Brut, Wild River Chardonnay, Wild River Cabernet Sauvignon, Draught Beer or Boags Draught, Hahn Premium Light, Soft Drinks and Orange Juice. Wild River Sparkling used for wedding toasts.

Package for the Bridal Party

This includes Yarra Bank Sparkling, Yering Station Shiraz, Yering Station Chardonnay, Boags Premium, Hahn Premium Light, Soft Drinks and Orange Juice.

Includes

5 hour room hire of The Vista Room

5m x 5m Dance Floor

Lectern and Microphone

Skirted Bridal, cake and gift tables

Tea Light Candles 4 per table

White Linen table clothes and Napkins

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Number of Guests	50 – 99	100 - 150
Peak Season		
October – March		
Monday – Thursday	\$95.00 Wine package 1 \$120.00 Wine package 2	\$85.00 Wine package1 \$110.00 Wine package2
Friday – Sunday	\$100.00 Wine package 1 \$125.00 Wine package 2	\$95.00 Wine Package1 \$120.00 Wine Package2
Low Season		
April - September		
Monday – Thursday	\$85.00 Wine Package 1 \$95.00 Wine Package 2	\$75.00 Wine Package 1 \$85.00 Wine Package 2
Friday – Sunday	\$90.00 Wine Package 1 \$100.00 Wine Package 2	\$85.00 Wine Package 1 \$95.00 Wine Package 2

Optional Extras

Additional Time (30 minutes)	\$5.50 per person
Antipasto Platters	\$6.00 per person
Cheese & Fruit Platters	\$5.00 per person
Choice of 2 Entrees	\$3.00 per person
Choice of 2 Desserts	\$3.00 per person

Deposit Information and contract

A non refundable deposit of \$600.00 is required to confirm bookings. Once the deposit is paid a contract will be issued for the bride and groom to sign confirming terms and conditions.

Final arrangements

4 weeks prior to your function we will invite you to come in and arrange the final details. The House Manager will meet with you to ensure that all your expectations are met on your special day.

Children

We do cater for children 2 -17 at 40% less than the adult price and a special menu can be arranged.

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Wedding Function Cocktail and Menu

Canapés

Suitable as a standalone event or as an ideal pre-dinner option
Chose form our range of Hot and Cold canapés expertly prepared by our team

For starters

Dips served with mixed crisp breads (choice of 3)

Hummus

Creamy chicken and chive

Baba ghanoush

Smoked salmon and herb

Spicy capsicum

Semidried tomato

Pesto and fetta

Cold Canapés

Bloody Mary oyster shots

Tomato tea

Tandoori chicken, mint riata en croûte

Smoked salmon and dill pin wheel

Thai chicken rice paper wraps

Rare roasted beef, horseradish cream on rye bread

Vine ripe cherry tomato, fetta on herb crouton

Mixed Nori Rolls

Prosciutto ham, char grilled asparagus, olive oil

Confit pepper, bocconcini, basil crisp bread

Smoked Salmon, Salmon roe and crème fraiche

Hot Canapés

Cream of cauliflower soup, truffle oil

Indian curry samosa, minted yoghurt

Spinach and ricotta turnovers

Prawn and water chestnut dumplings

Mini Satay chicken skewers

Tempura Prawns

Vegetable spring rolls

Hungarian Meatballs

Semi dried tomato, bocconcini, basil pizzas

Chilli and lime squid

Wild Mushroom and truffle balls

Honey soy chicken wings

Egg, parsley and pancetta frittata

Seared beef, red onion jam en croûte

Dessert Canapés

Mini French pastries

Petit fours

Chocolate mousse

Crème brûlée

Passion fruit fool

Mini Cheese cake

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Wedding cocktail menu cont.

Based on 2 hour duration
3 canapés - \$12 per person
6 canapés - \$26-per person
8 canapés - \$32 per person
12 canapés - \$35 per person
Chefs selection Subtract \$2

Add a platter to your event
Yarra valley antipasto platter
Mesai of dips and toasted breads
Fresh cheese platter
Fresh fruit platter

\$45 per platter (each platter serves 10)

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Lunch and Dinner Set Menu

Two/Three course menu includes 50/50 alternate serving
Choice menu – Additional \$8.00 per person per course

Entrée

Yarra Valley tasting platter
Trio of dips, salad and crisp breads
Smoked salmon plate Yarra Valley caviar
Soup of the day
Blue cheese risotto
Rare roasted beef, horseradish cream
Oysters ½ dozen 3 ways
Garlic prawns, jasmine rice
Thai beef salad
Seared pork, Asian salad, nam pick
Jumbo Ravioli of roasted pumpkin, pine nut and sage with blue cheese sauce

Mains

Roasted stuffed turkey breast, roasted vegetables cranberry jus
Tender local eye fillet pomme puree, green beans and red wine jus
Pan seared salmon fillet, salad
Mushroom and Asparagus risotto
Seared marlin, crushed new potatoes lemon aioli
Seared lamb, lentil ragout
Roasted pumpkin and sage tart
Pork medallions, caramelized apples, spinach and fondant potatoes
Local lamb backstrap, Mediterranean roasted vegetables, jus
Bell pepper Tart, rocket salad
Ballotine of chicken semi dried tomato risotto

Desserts

Sticky date pudding, caramel sauce vanilla ice cream
Traditional Pavlova
Cheese plate
Plum pudding, butter scotch sauce French vanilla cream
Lemon tart, crème fresh strawberry's
Chocolate mousse
Passion fruit panna cotta, mango coulis, strawberry compote
Vanilla panna cotta, Saffron Poached pear and Dark Chocolate Sauce
Wild Berry Meringue

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