

# THE EASTERN GOLF CLUB



## WEDDING MENU

## THE VENUE

The Eastern Golf Club is one of Melbourne's most premier private golf clubs and is located twenty minutes from the CBD and only moments from the Eastern freeway.

This picturesque golf course with beautiful sweeping views, creates a perfect setting for your special day.

The floor to ceiling windows capture the natural surroundings, with the adjoining balcony a perfect setting for pre-dinner drinks and canapés .

Simply put it is a stunning reception venue within the heritage listed building.



For a personal tour of the facilities or any other specific enquiries please contact Nicole Whitehouse

(03)9840 1881 or [events@easterngolfclub.com.au](mailto:events@easterngolfclub.com.au)

The Eastern Golf Club  
473 Doncaster Road  
Doncaster Vic 3108



## GENERAL INFORMATION

### Numbers

The Eastern Golf Club caters for numbers between 60 - 120 guests for a formal seated event and between 50 - 220 guests for cocktail style functions.

### Bridal Welcoming Lounge

We offer a private lounge area for the Bridal Party to relax and enjoy pre- dinner drinks and canapés before entering the reception.

### Table & Seating Arrangements

Our standard linen involves White Tablecloths and Napkins. Our formal seated functions are set on round tables with settings available for 6 to 10 guests. Tables can accommodate 12 guests where essential, but for comfort we suggest a maximum of 10 guests per table. The Bridal Table can be formally set for up to 12. This can be arranged in a round table format if required.

### Duration

Wedding Receptions are run over a 5 hour duration starting no later than 7pm for a 12am bar close and we ask that all guests depart from the venue within 30minutes.

A bar extension can be arranged for the evening, this is limited to a 1am close at a cost of \$95.00 per half hour, not inclusive of beverages.

All guests are asked to depart the from the venue no later than 1.30am



## THE WEDDING RECEPTION

### Package includes

- Function duration 5 hours
- Canapés served on arrival for one hour
- Reception centre with dance floor
- Private use of adjoining balcony for pre dinner drinks and canapés
- White skirted bridal and wedding cake table
- Wedgewood cake knife and splade
- Room hire
- Private lounge area for bridal party
- Personalised table menus and setting plan
- Access to on course photography \*
- Chauffeur driven golf cart (maximum 3 people)

## THE CEREMONY

The Balcony adjoins the reception centre, with sweeping views of the golf course. This is a perfect backdrop for an outdoor ceremony.

### Package includes

- Private use of the adjacent balcony over looking the golf course
- Microphone and stereo system
- Seating for 30 guest with chair covers and sashes
- White skirted table for signing of the Marriage certificate
- On course photography with a motorised Golf Cart for the bride and groom. \*

Cost \$450

*\*Subject to course availability*



## THE PACKAGES

### May 1st - September 30th

1 Entree, 2 Main Course and Wedding Cake	\$79.00 p.p.
2 Entree, 2 Main Course and 2 Desserts	\$82.00 p.p.
Grazing Menu	\$74.00 p.p.
All above packages include our standard beverage package	

### October 1st - April 30th

1 Entree, 2 Main Course and Wedding Cake	\$83.00 p.p.
2 Entree, 2 Main Course and 2 Desserts	\$86.00 p.p.
Grazing Menu	\$76.00 p.p.
All above packages include our standard beverage package	

### Deluxe Package All year round

2 Entrée, 2 Main Course and 2 Desserts	
Premium Beverage Package	
One Night accommodation for the Bride and Groom in a honey moon apartment complete with spa at The Quest on Doncaster.	
Full Room Dressing – Including chair covers	\$102p.p

### Optional Extras -

Australian Cheese & Fruit Platters	\$60.00 per platter
Antipasto Platter	\$65.00 per platter
Extra Alternate Serving	\$ 4.00 p.p.

Prices are based on a minimum of 60 guests.

Prices subject to change for 2011 bookings.

All Weddings held on a Public Holidays will incur a surcharge of  
\$6.50 p.p.



# THE MENU

## Entrée

**Barbequed Greek Lamb Salad** – Balsamic garlic and rosemary marinated lamb back strap on a baby cos salad with tzatziki and toasted garlic pita.

**Asian Chicken Stir Fry with Singapore Noddles** – Marinated Chicken Fillets tossed with julienne of vegetables and Asian greens.

**Peppered Beef Fillet Salad** – Seared beef served on a warm kippfler potato salad with mustard and herb mayonnaise.

**Grilled Tiger Prawns** - Roasted leek and pumpkin risotto with lightly grilled tiger prawns garnished with shaved parmesan and garlic chives.

**Blue Swimmer Crab and Tiger Prawn Fish Cakes** – Served with avocado and sweet corn relish and light Asian Coleslaw.

**Grilled Blue Eye Cod** – Resting on sautéed baby spinach, semi – dried tomatoes and a lemon caper hollandaise sauce.

**Traditional Gnocchi** – Tossed with spinach garden peas with a sage butter sauce, shaved parmesan and toasted pine nuts. (V)

**Char Grilled Vegetable Lasagne** – Topped with shaved parmesan served with garlic and sea salt ciabatta. (V)

**Parmesan and Almond Crusted Vegetable Tart** - Drizzled with homemade pesto on a bed of rocket. (V)

(V) Denotes vegetarian meals



# THE MENU

## Main

**Sirloin of Beef**— Topped with a mustard, herb and pepper crust served, with chat potatoes, parmesan grilled zucchini, roasted pumpkin, finished with a red wine jus.

**Eye Fillet of Beef** – Grilled medium and topped with a stuffed, baked mushroom cup, served on pressed potatoes with a shiraz and peppercorn jus.

**Roasted Lamb Noisettes** - Tender medallions of Gippsland Lamb served with a mille feuille of sweet potatoes and zucchini, topped with a red onion and capsicum jam.

**Oven Baked Chicken Fillet** – Filled with bocconcini, and wrapped with pancetta. Served on a parsnip puree and drizzled with a light basil pesto sauce.

**Moroccan Chicken Tagine** – Spiced chicken fillet served with a herbed chermoula cous cous on a bed of sauté green beans.

**Veal Steak “Oscar”** – Grilled medium and served with sautéed tiger prawns, asparagus spears, oven dried tomatoes and a hollandaise sauce.

**Grilled Pork Fillet Mignons** - Pork fillets wrapped with bacon served with roasted root vegetables, garlic potato mash, and a cranberry and red current glaze.

**Herb Crusted Barramundi Fillet** – Oven baked golden brown and served with a bouquet garnish of steamed baby vegetables and a light lemon beurre blanc.

**Pan Grilled Atlantic Salmon** - Served on beer batter chips topped with a tomato and bean salsa drizzled with olive oil.

**Seasonal Mushroom Risotto** - Dressed with a garlic lemon and sage oil (V)



# THE MENU

## Desserts

**Home Style Baked Lemon Tart** - Sugar dusted and served with Gippsland double cream, fresh berry compote and chocolate garnishing.

**White Chocolate Mousse** - Served in a chocolate basket on a baileys and chocolate sauce.

**Raspberry and White Chocolate Cheesecake** - Served with raspberry coulis and Gippsland double cream.

**Flourless Orange Cake** - Finished with a citrus analgise.

**Traditional Style Tiramisu** - Floating on a rich espresso flavoured custard drizzled with chocolate and garnished Gippsland double cream.

**Rustic Glazed Fresh Fruit Tarts** - Served with quenelles of fresh cream and a Cointreau sauce

**Chocolate and Pear Tart**- Filled with vanilla mascarpone and served with homemade biscotti.

**Individual Sticky Date Pudding** - Coated with traditional butterscotch sauce and served with coconut crumbed ice cream.

**Vanilla Bean Panna Cotta** - Served with mixed berry sorbet and chocolate shards.

**Individual Pavlova** - Topped with whipped cream, fresh berry compote and passionfruit sorbet.



# THE BEVERAGE PACKAGE

## Standard

### Wines

- Willowglen Sparkling Brut
- Willowglen Semillon Sauvignon Blanc
- Willowglen Shiraz Cabernet

### Draught Beer

- Boags Draught
- Hahn Premium Light

Soft Drinks – Post Mix

Juices

## Premium

### Wines

- Rococo Blanc de Blanc NV – Yarra Valley
- Tobacco Road Semillon Sauvignon Blanc
- Tobacco Road Shiraz

### Draught Beer

- Boags Draught
- Boags Classic Blonde
- Hahn Premium Light

Soft Drinks – Post Mix

Juices

## Deluxe

### Wines

- Spinifex Blanc de Blanc NV – Yarra Valley
- Rochford Sauvignon Blanc 08' – Yarra Valley
- Yering Hill Cabernet 06' – Yarra Valley

### Draught Beer

- Boags Draught
- Hahn Premium Light
- Boags Classic Blonde.

### Bottled Beer

- Boags Premium Bottle
- Boags Premium Light Bottle

Soft Drinks – Post Mix

Mineral Water

Juices



## MAKING A BOOKING

To arrange a site inspection contact Nicole Whitehouse  
Events Coordinator on (03) 9840 1881 or  
Email; events@easterngolfclub.com.au

An event booking is considered confirmed upon receipt of the required \$500.00 deposit. Full payment is required 14 working days prior to the event.

Final numbers and menu choice is required 14 days prior to the event.  
The Eastern Golf Club can also assist with accommodation bookings for your guests, and can recommend suppliers for :

Photographers, Wedding Cakes, Celebrants, DJ and Bands, Wedding Cars

## ADDITIONAL INFORMATION

### Drinks Package Upgrade

Premium \$5 per person

Deluxe \$10 per person

### Children's meals

Main course

Dessert

\$16 per child under 12 years of age

### Band Meals

Main course

\$33 per person

### Room Hire

\$500.00 (Applicable for numbers under 60)

### Room Decorations

Chair covers with coloured sashes \$5.85 per chair

Organza table runners \$3.85 per table

Red Carpet (for ceremonies ) \$110

