



The Peninsula Country Golf Club

WEDDING PACKAGE

Enjoy the perfect day in idyllic surroundings.

Tucked amid superb bushland, our secluded grove “The Dell” provides a magical setting for wedding ceremonies.

A variety of beautiful function rooms including an upstairs terrace overlooking Port Phillip Bay, cater to all sizes and guarantee that special atmosphere.

Experience your once in a lifetime occasion with the finest the Peninsula Country Golf Club has to offer.



The Peninsula Country Golf Club provides two complete packages including stunning surrounds, attentive staff and your choice from a wide menu selection, to ensure your wedding is a day to remember.

Wedding Dinner Package

- ♥ Function room hire for six-hour duration
- ♥ Hot and cold chef's selection canape's
- ♥ Three course set menu served alternately
- ♥ Five and a half-hour beverage package
- ♥ Coffee and tea with chocolates
- ♥ Private 'bridal retreat' for bridal party
- ♥ Off street car parking
- ♥ Centrepieces per table
- ♥ Tables and room set to meet your specifications
- ♥ White skirted bridal and cake tables
- ♥ Crisp white linen tablecloths and napkins
- ♥ Personalised menus per table
- ♥ Displayed table seating plan
- ♥ Lectern and microphone
- ♥ Large parquetry dance floor
- ♥ Assistance from our wedding coordinator
- ♥ The use of our picturesque course, gardens and golf buggy for your photography
- ♥ House flowers coordinated in bridal colours
- ♥ Special dietary requirements catered for
- ♥ Children and entertainers meals at a reduced cost

\$130pp *Saturday*

\$115pp *Friday & Sunday*

\$100pp *Monday to Thursday*

Wedding Cocktail Package

- ♥ Function room hire for five-hour duration
- ♥ Four and a half-hour food package (16 pieces per person)
- ♥ Four and a half-hour beverage package
- ♥ Coffee/tea station with chocolates and Wedding cake portioned
- ♥ Private 'bridal retreat' for bridal party
- ♥ Off street car parking
- ♥ Room set to meet your specifications
- ♥ Lectern and microphone
- ♥ Large parquetry dance floor
- ♥ Assistance from our Wedding Coordinator
- ♥ The use of our picturesque course, gardens and golf buggy for your photography
- ♥ House flowers coordinated in bridal colours
- ♥ Special dietary requirements catered for
- ♥ Children and entertainers meals at a reduced cost

\$90pp *Saturday*

\$80pp *Friday & Sunday*

\$65pp *Monday to Thursday*

ENTREE

- ♥ Lightly Spiced Pumpkin Soup, Coconut Cream and Snipped Chives
- ♥ Saffron and Lemon Poached Breast of Chicken, Pickled Vegetable Salad, Rocket and Basil Pesto
- ♥ Salad of Roma Tomatoes, Prawn and Dill Panache and a Fennel Seviche
- ♥ Warm Seven Spiced Confit Duck Leg, Stir Fry of Asian Greens and a Sweet Soy and Spring Onion Syrup
- ♥ Asian Spiced Beef Carpaccio, Coriander and Bean shoot Salad, Chilli and Lime Dressing
- ♥ Confit of Tasmanian Salmon, Vegetables ala Greque, Tapenade Sauce
- ♥ Seared Yellow Fin Tuna, Saffron Poached Daikon and Vegetable Salad, Teriyaki Sauce
- ♥ Pressed Potato and Leek Terrine, Tian of Red Capsicums and a Citrus and Chive Sauce
- ♥ Burgundy, Garlic and Thyme Marinated Sirloin of Beef, Celeriac Remoulade
- ♥ Creamy Risotto of Tea Smoked Chicken, Roast Pumpkin and Parsnips, Cappuccino of Sweet Peas
- ♥ Honey and Thyme Roasted Pumpkin Soup, Sour Cream and Snipped Chives
- ♥ Red Wine Marinated Grain Fed Beef, Asian Style Salad with Toasted Sesame Seeds and a Mustard Cream

MAIN COURSE

- ♥ Seared Fillet of Barramundi, Saffron and Vanilla Risotto, Seviche of Fennel and a Herb and Citrus Oil
- ♥ Roast Breast of Duck, Anna Potatoes, Caramelised Chicory and a Griottine Sauce
- ♥ Tournedos of Eye Fillet, Braised Oxtail and Shallot Compote, Parsnip and Sweet Potato Confit, Potato and Leek Galette and a Port Wine Reduction
- ♥ Roast Loin of Gippsland Lamb, Confit of Leg Meat Parcel, Mixed Bean Ragout and Boulangere Potatoes
- ♥ Oven Baked Prosciutto Wrapped Chicken, Kumara Galette, Choucroute of Greens and a Smoked Tomato Sauce
- ♥ Roast Tenderloin of Pork Fillet, Glazed with Orchard Apples and Prunes, Fondant Potato, Cauliflower Gateau and a Mustard and Peppercorn Sauce
- ♥ Grilled Tasmanian Salmon, Parsnip Chips, Sweet Pea Puree and a Carrot and Smoked Bacon Infusion
- ♥ Baked Eggplant and Potato Cannelloni, Wilted Spinach, Carrot and Coriander Butter Sauce
- ♥ Blackened Blue Eye Cod, Sweet Potato Gratin, Wilted Bok Choy and a Lemongrass, Coconut and Coriander Creme Vinaigrette
- ♥ Four Hour Comfit Pork Belly, Stir-Fry of Asian Greens, Coriander and Tomato Rosti and a Honey and Soy Syrup
- ♥ Chilli, Garlic and Ginger Roast Breast of Chicken, Corn and Coriander Potato Cake, Wilted Greens and Sweet Soy Syrup
- ♥ Moroccan Spiced Lamb Loin, Comfit Leg Meat Samosa, Citrus Cous Cous and a Raisin and Mint Sauce

DESSERT

- ♥ Apple and Raisin Panacotta, Assorted Berry Compote and a Pear and Cinnamon Sherbet
- ♥ Passion Fruit Creme Brulee, Chocolate Biscotti and a White Chocolate Ice Cream
- ♥ Rich Dark Warm Chocolate Tart, Pistachio Ice Cream and Mango Compote
- ♥ Carpaccio of Pineapple, Chilli and Coriander Syrup and a Dark Chocolate Sorbet
- ♥ Steamed Lemon Sponge Pudding, Hot Chocolate Ice Cream and Elderflower Syrup
- ♥ Classic Tiramisu, Cappuccino Ice Cream, Coffee Syrup and Biscotti Biscuits
- ♥ White Chocolate and Sweet Wine Jelly Mousse, Compote of Redcurrants and a Raspberry Sorbet
- ♥ Warm Raspberry Risotto, Coconut Ice Cream and Toasted Fresh Coconut Shavings
- ♥ Lime Cheesecake, Mandarin Compote and a Dark Chocolate Sauce
- ♥ Dark Chocolate and Orange Tart, Compote of Red Berries and a Passion Fruit Ice Cream
- ♥ Pineapple and Cinnamon Panacotta, Elderflower Cordial, Coconut Sherbet



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