



WEDDINGS AT LAKE KARRINYUP COUNTRY CLUB



With its unique natural bush setting, rolling fairways and stunning ghost gums, Lake Karrinyup Country Club offers you the perfect setting for your special day.

Why not hold your ceremony here in our beautiful grounds? Your guests can then enjoy pre-dinner drinks and canapés on the verandah overlooking the course while you head off for photographs in the lush surrounds

Celebrate your union with a reception in our formal Dining Room which overlooks the fairways. Decorations can be as simple or as elaborate as you like, and combined with the huge built in parquet dance floor and the wall of windows overlooking the fairways; your personal touches will create the perfect romantic atmosphere.

For a more informal affair, our large manicured lawns and sheltered poolside areas also offer a casual yet elegant setting for your celebrations.

Showcasing the talents of our Executive Chef Richard Potheary, our extensive menus feature only the freshest ingredients in a modern Australian style. If you have something particular in mind, Richard is happy to create a customised menu to meet your requirements. Whether you are looking for a sophisticated sit down dinner or a more relaxed cocktail style reception, we will create a gourmet delight your guests are sure to remember.



Complement your chosen menu with quality wines selected from an extensive range of predominantly WA wines. Personalised beverage packages including cocktails are also available.

With their attention to detail and warm professional service, our dedicated Functions team will work with you every step of the way to create an unforgettable day. Whatever your requirements, Lake Karrinyup Country Club is the perfect venue for your special event.





VENUE DETAILS

Just a few of the options available to you here at Lake Karrinyup Country Club are:

- The formal Dining Room, seating up to 200 guests (160 with dance floor)
- The back veranda and lawn area overlooking the golf course, and perfect for both ceremonies and pre-dinner drinks
- The casual Bistro Restaurant, seating up to 80 guests, overlooking the refurbished pool and bbq area.



Room Hire is \$350.00 and once you have chosen your menu, the package includes:

- Large dance floor
- Clothed and skirted bridal table and cake table
- Public address system and lectern for your Master of Ceremonies
- Round tables suitable for up to 10 guests set with quality napery, cutlery, crockery and glassware
- Ample complimentary car parking
- Foyer board and directional signage to your reception room
- Table service by professional hospitality wait staff for the duration of the reception
- Your place cards and bonbonniere set on table
- Use of private room for Bridal Party (for refreshments and time out).
- Experienced Wedding Coordinator to advise you on every detail of your special day

For an additional cost we can also provide:

Chair Covers with Sashes	\$ 5.00 inc GST
Red Carpet (10 metres)	\$60.00 inc GST
Table Arrangements and decor	POA

Our Functions & Events Coordinator will be happy to assist in any planning and decision making to ensure your memorable day. Contact Jeanne on 9422 8237, 0432 434 080 or functions@lkcc.com.au



GARDEN WEDDING CEREMONIES

Couples who are planning their wedding reception at Lake Karrinyup Country Club also have the option of holding the ceremony right here in the gardens overlooking the lush fairways of our world-renowned course. Save yourselves and your guests the hassle, expense and time of moving venues in between the ceremony and reception.

We can entertain your guests with canapés and drinks on the shady veranda after the ceremony while you and your bridal party are welcome to use the gardens surrounding the course for your wedding photography.

We have two levels of ceremony packages from which to choose, or speak to our Wedding Coordinator to come up with a customised package.

Basic Ceremony Package

20 traditional white folding chairs for your guests
Signing table with 2 chairs, white tablecloth and skirting
10m red carpet for aisle
Self-service iced water station for your guests
Use of private lounge for bridal party on arrival
\$300.00

Deluxe Ceremony Package

30 traditional white folding chairs for your guests
Signing table with 2 chairs, white tablecloth and skirting
10 m red carpet for aisle
6 topiary trees for edge of aisle and to frame signing table
Dedicated wedding staff to welcome and direct your guests, as well as to assist the bridal party and liaise with celebrant
Cash bar service available to your guests prior to ceremony start
Use of private lounge for bridal party on arrival
Self-service iced water station for your guests
\$495.00

Optional extras:

3m natural square market umbrellas	\$85.00 each
Sashes or bows in colour of your choice for guest chairs	\$ 3.00 each
Padded deluxe chairs with chair covers	\$ 8.00 each
Outdoor portable PA system for readings or music	POA, depending on requirements

Arches, floral arrangements and other decorative items can also be provided on request

Please note that, for safety reasons, wedding guests are not permitted on to the golf course itself at any time, and must remain in the garden area allocated.



DRESS STANDARDS

The Committee requires that a suitable standard of dress be observed at all times. The following guidelines have been prepared, but must be regarded as the minimum standards acceptable. It is the duty of all Members to see that their visitors and they themselves adhere to these rules and thereby maintain the required standards.

In The Clubhouse

Dining Room

Daytime Summer & Winter - Appropriate golf attire may be worn before an official golf competition and Smart Casual* afterwards.

Evenings Summer - Smart Casual* is the minimum standard acceptable.
Winter - Smart Casual* worn with tailored jacket is the minimum standard acceptable.

Bar

Daytime Summer & Winter - Appropriate golf attire until 7.00pm.

Evenings Summer - Smart Casual* after 7.00pm.
Winter - Smart Casual* with a tailored jacket after 7.00pm.

THE COMMITTEE RESERVES THE RIGHT TO SET THE DRESS REQUIREMENTS FOR SPECIFIC EVENTS

Bistro

Appropriate golfing attire during the day, smart casual* in the evenings. Tennis or swimming attire is not permitted.

Main Courtyard

Smart casual attire is the minimum standard acceptable.

* Smart Casual

A short or long sleeved buttoned shirt (not polo) with hard collar tucked into tailored slacks with appropriate street shoes. Jeans, T-shirts, cargoes, thongs, board-shorts, etc. are not acceptable under any circumstances.

Please note that these dress standards apply to all of your guests, as well as any contractors (photographer, DJ, live band) you may have hired for your private function.



SAMPLE MENUS

All dishes are subject to availability at the time of your wedding.

Menu one

Soup of choice

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Corn fed chicken breast served on Mediterranean vegetables with herb oil and reduced balsamic

Or

Roast leg of lamb with skordalia mash and broad bean cassoulet

Served with steamed baby vegetables or garden salad

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Your wedding cake served with double cream and berry coulis

Coffee & chocolates

50.15pp

Menu two

Home made crab cake with wild rocket, red capsicum and picked cucumber

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Grilled pink snapper served on smoked salmon rosti with wilted spinach and basil oil dressing

Or

Roast scotch fillet with sweet potato gratin, with field mushroom and green beans

Served with steamed baby vegetables or garden salad

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Your wedding cake served with double cream and berry coulis

Coffee & chocolates

63.15pp



Menu three

Smoked salmon and prawn salad with baby cos, cucumber ribbons and citrus aioli

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Warm salad of shredded confit duck wild rocket and plum sauce

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Roast barramundi served on spiced eggplant and mussels a la grecque

Or

Char grilled scotch fillet steak with dauphinoise potato, roast field mushroom and port wine jus

Served with steamed baby vegetables or garden salad

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Your wedding cake served with double cream and berry coulis

Coffee & chocolates

72.70pp

Menu four

Soft shell crab with seaweed salad, pickled ginger and wasabi aioli

Or

Home smoked corn fed chicken breast with baby English spinach and confit cherry tomato salad

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Tea smoked Tasmanian salmon roast sweet potato, wilted spinach, seaweed salad & wasabi aioli

Or

Roast rack of lamb served on roast root vegetables, de puy lentils, and Pommery mustard jus

Served with steamed baby vegetables or garden salad

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Your wedding cake served with berry coulis and double cream

Coffee & chocolates

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Platters of Blue Cow cheeses with lavoche, water thins, muscatels and quince paste

80.60pp



Menu five

Platters to share with a selection of olives, semi-dried tomato, Persian fetta, asparagus, continental meats, smoked salmon & home made dips served with toasted Turkish bread

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Five spiced marinated quail with steamed bok choy and honey-soy chilli glaze

Or

Garlic prawns, seared scallops and chorizo sausage with Asian dressed leaves and chilli jam

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Prosciutto wrapped beef fillet, confit garlic mash, steamed asparagus and morel jus

Or

Peppered salmon with oven dried roma tomato, steamed asparagus basil pesto

Served with steamed baby vegetables or garden salad

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Your own wedding cake served with double cream and berry coulis

Coffee & chocolates

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Platters of Blue Cow cheeses with lavosh, water thins, muscatels and quince paste

100.95pp

Menu six

Cocktail style

Tandoori style chicken skewers

Mini crab cakes

Home made mini vegetarian quiches

Salt & pepper baby squid with citrus mayonnaise

Chilled marinated prawns with citrus aioli

Duck and shitake mushroom spring rolls with dipping sauce

Palma ham and Persian fetta croquettes

Harissa lamb skewers with cucumber riata

16 pieces per person

46.00pp



Menu seven

Cocktail BBQ entrée in the pool area

Tandoori style chicken skewers

Harissa lamb skewers with cucumber raita

Teriyaki beef fillet skewers with soy dipping sauce

Grilled chorizo sausage with seared scallops

Blue cheese and chive beignets

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Beef fillet medallions with garlic prawns, herb mash and pepper sauce

Or

Corn fed chicken breast with goats curd and crushed pistachio on a potato rosti with cepe sauce

Served with steamed baby vegetables or garden salad

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Chocolate delice with double cream and espresso syrup

Coffee & chocolates

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Your own wedding cake served on platters

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Cheese table

Blue Cow cheeses with lavosh, water thins, muscatels and quince paste

138.72pp

These menus can be adjusted to suit your budget and catering requirements, if there are dishes that are not listed within this function pack please feel free to discuss any other ideas you may have with the function coordinator.



LUNCH & DINNER FUNCTION MENUS

Entrée

Soup of choice	from 11.00
Mediterranean vegetables layered with Persian fetta, basil oil and parmesan crisps	15.50
Home hot smoked salmon with avocado salsa, wild rocket and basil infused evoo	16.50
Oven dried roma tomato, kervella goats' cheese, and beetroot coulis	15.50
Warm tartlet of artichokes, semi-dried tomato, blue vein cheese, pine nuts and spinach	16.50
Home smoked corn fed chicken breast with baby English spinach and confit cherry tomato salad	16.60
Home made crab cake with wild rocket, red capsicum and pickled cucumber	18.50
Duck and shitake mushroom spring roll served with Asian style salad and Thai dipping sauce	17.50
Soft shell crab with seaweed salad, pickled ginger and wasabi aioli	18.50
Wonton wrapped prawns with stir fried vegetables and buckwheat noodles	18.50
Carpaccio of beef fillet with Njoi extra virgin olive oil, shaved parmesan and wild rocket	17.50
Smoked salmon and prawn salad with baby cos, cucumber ribbons and citrus aioli	18.50
Home smoked duck breast, rocket and orange liquor marmalade	22.50
Warm salad of shredded confit duck wild rocket and plum sauce	22.50
Study of salmon	22.50
Beetroot & vodka cured salmon, confit salmon and salmon tartare	
Crab ravioli with mussel and saffron nage	23.25
Garlic prawns, seared scallops and chorizo sausage with Asian dressed leaves and chilli jam	24.00
Char Sui pork belly and seared scallops with wild rocket salad	23.50
Mulataga king marron avocado and baby cos salad lemon pressed EVOO	24.75
Five spiced marinated quail with steamed bok choy and honey-soy chilli glaze	24.10
Medallions of crayfish and bugs tails with seaweed salad and herb oil dressing	26.50
Tasting plate	from 25.50
Warm artichoke tart, mirin marinated scallop with salsa fresca and five spiced quail	
Seafood tasting plate	from 26.50
Hot smoked and cold salmon rillette chilled prawns with chilli jam, mulataga king marron mango salsa	

All dishes are subject to seasonal availability at the time of your function

Antipasto

Selection of olives, semi-dried tomato, Persian fetta, asparagus, continental meats, smoked salmon & home made dips served with toasted Turkish bread	
Individual plates	18.50pp
Platters to share per table	10.00pp



Mains

All fresh fish is subject to availability at the time of your function.

Main course dishes include warm bread rolls, steamed baby vegetables or garden salad,
Tea and coffee and chocolates

Braised lamb shank with herb mash and green beans	31.50
Corn fed chicken breast served on Mediterranean vegetables with herb oil and reduced balsamic	31.50
Char grilled swordfish with roast roma tomato, capsicum and basil pesto	33.50
Prosciutto wrapped turkey fillet, creamed potato and asparagus	31.50
Roast leg of lamb with skordalia mash and broad bean cassoulet	31.50
Corn fed chicken breast with goats curd and crushed pistachio on a potato rosti with cepe sauce	32.50
Roast loin of Berkshire pork with celeriac & potato mash, steamed greens and calvados sauce	32.50
Roast scotch fillet stuffed with garlic prawns, served with gratin potato and garlic jus	36.50
Roast rack of pork, shitake mushroom risotto and morel jus	41.50
Roast scotch fillet with sweet potato gratin, with field mushroom and green beans	34.50
Grilled pink snapper served on smoked salmon rosti with wilted spinach and basil oil dressing	34.50
Char grilled scotch fillet steak with dauphinoise potato, roast field mushroom and port wine jus	36.50
Harissa crusted lamb rump served on spiced couscous and cucumber and mint riata	36.50
Beef fillet medallions with garlic prawns, herb mash and pepper sauce	39.50
Char grilled crayfish with rocket, spinach roast balsamic onions and semi dried tomato	49.50
Roast veal fillet, with wild mushroom risotto, truffle oil and veal reduction	36.50
Roast barramundi served on spiced eggplant and mussels a la grecque	39.50
Roast beef fillet with shitake mushroom mash, broccolini and port wine jus	40.50
Peppered salmon with oven dried roma tomato, steamed asparagus basil pesto	41.50
Loin of lamb with dauphinoise potato asparagus and morel jus	40.50
Tea smoked Tasmanian salmon roast sweet potato, wilted spinach, seaweed salad and wasabi aioli	40.50
Roast rack of lamb served on roast root vegetables, de puy lentils, and Pommery mustard jus	42.50
Prosciutto wrapped beef fillet, confit garlic mash, steamed asparagus and morel jus	45.50
Roast loin of Margaret River venison with wild mushroom tartlet and steamed asparagus	55.50
Confit duck leg and glazed foie gras served on rosti potato with wilted spinach, and quince jus	44.50
BBQ marinated Peking duck with potato galette, bok choy and shitake mushroom	47.50
Roast rack of grass fed veal, potato galette, broccolini and veal reduction	45.50



Desserts

Steamed toffee banana and pecan pudding with butterscotch sauce and vanilla bean ice cream	12.50
Individual glazed lemon brulee tart with double cream and citrus confit	12.50
Mango panna cotta with marinated strawberries and berry coulis (other flavours available)	12.50
Chocolate delice with double cream and espresso syrup	12.50
Mango and passionfruit tart, blood orange confit and double cream	12.50
Warm chocolate brownie with berry compote and cream	12.50
Apple tart tatin with double cream and apple glaze	12.50
Summer pudding with yoghurt sorbet and berry compote	12.50
White chocolate cheesecake with double cream and fresh berries	12.50
Roast rhubarb and apple crumble tart with Anglaise	12.50
Tiramisu	12.50
White chocolate crème brulee with berry coulis and double cream	12.50
Thai rice pudding with coconut and lemongrass topped with mango	12.50
Chocolate Jaffa tart with citrus confit and double cream	12.50
Nougat parfait with a trio of fruit coulis	12.50
Brandy snap basket with a selection of home made ice creams and sorbet	12.50
Dessert tasting plate	15.50
Selection of three of the above desserts in miniature	

Cheese

Selection of three Blue Cow cheeses served with lavosh, water thins, muscatels and quince paste	
Individual plates	16.50pp
Platters to share per table	9.00pp
Separate cheese table	6.50pp
Cakeage	4.50pp
Plated wedding cake with berry coulis and cream	



Canapés

~ 2 pieces per serve ~

Mushroom & parmesan or tomato & fetta bruschetta	3.50
Mushroom, basil and Persian fetta risotto balls with herb mayonnaise	3.50
Semi dried tomato and rocket pesto risotto balls	3.50
Thai fish cakes with pickled ginger and honey soy chilli glaze	3.50
Semi-dried tomato, basil and Persian fetta frittata	3.50
Homemade cheese and bacon sausage rolls	3.50
Mini Mediterranean or mushroom filo tartlets	4.00
Selection of cocktail open sandwiches	4.00
Palma ham and Persian fetta croquettes	4.00
Salt & pepper baby squid with citrus mayonnaise	4.00
Home made mini vegetarian quiches	4.00
Hot smoked chicken and mushrooms puffs	4.50
Selection of vegetarian sushi	4.50
Spicy chicken fillet goujons with chilli jam	4.50
Blue cheese and chive beignets	4.50
Palma ham and brie encroute	5.50
Rare roast beef with horseradish cream on toasted baguette	5.50
Chilled marinated prawns with citrus aioli	5.50
Duck and shitake mushroom spring rolls with dipping sauce	6.00
Mini crab cakes	6.00
Sashimi salmon with soy, wasabi and pickled ginger	6.50
Smoked salmon with dill crème fraiche on saffron blinis	6.50
Wonton wrapped prawns with chilli jam	6.50
Grilled chorizo sausage with seared scallops	7.50
Harissa lamb skewers with cucumber riata	7.50
Teriyaki beef fillet skewers with soy dipping sauce	7.50
Tandoori style chicken skewers	7.50
Prawn and scallop skewers with fresh coriander and chilli	9.50
Mini chocolate tartlets	4.00
Mini lemon tartlets	4.00
Chocolate truffles	4.00
Chocolate cups	4.00



WINE LIST

Killawarra NV Sparkling Brut	\$20.00
Emily Redbank Sparkling Pinot Noir Chardonnay	\$25.00
Taltarni Sparkling Brut	\$30.00
Pol Roger White Foil NV Champagne	\$71.00
Veuve Clicquot Ponsardin (Reims) NV Yellow Label Brut	\$100.00
Moet Chandon (Epernay) 1998 Vintage	\$140.00
The Rothbury Estate Series Chardonnay	\$24.00
The Rothbury Estate Series Cabernet Sauvignon Merlot	\$24.00
Rosemount Diamond Label SSB	\$25.00
Rosemount Diamond Label Cabernet Merlot	\$25.00
Sandalford Protégé Premium Classic White	\$26.00
Sandalford Protégé Cabernet Merlot	\$26.00
Ferngrove Symbols SBS	\$28.00
Ferngrove Symbols Shiraz Viognier	\$28.00
Wise Semillon Sauvignon Blanc	\$28.00
Wise Unwooded Chardonnay	\$28.00
Wise Classic Red (Shiraz)	\$28.00
Voyager Estate Sauvignon Blanc Semillon	\$31.00
Voyager Estate 'Girt by Sea' Cabernet Merlot	\$31.00
Watershed Chardonnay	\$32.00
Watershed Cab/Merlot/Shiraz	\$32.00
Watershed Semillon Sauvignon Blanc	\$32.00
Madfish Classic White	\$33.00
Madfish Classic Red	\$33.00
West Cape Howe Unwooded Chardonnay	\$33.00
West Cape Howe Cabernet Merlot	\$30.00
Alkoomi Black Label Sauvignon	\$35.00
Alkoomi Black Label Shiraz	\$35.00
Wolf Blass Gold Label Shiraz	\$38.00
Wolf Blass Gold Label Chardonnay	\$38.00
West Cape Howe Cabernet Sauvignon	\$42.00
West Cape Howe Chardonnay	\$42.00
Howard Park Riesling	\$43.00
Howard Park Leston Shiraz	\$50.00

Additional Beverages



15 oz Draught beer	\$5.40
Jug Draught Beer	\$13.50
15oz post-mix soft drink	\$3.80
Jug post mix soft drink	\$9.90
15oz orange juice	\$4.90

Bottled Beers

Cascade Premium	\$6.90
Cascade Premium Light	\$5.40
Crown Lager	\$6.90
Corona	\$7.60
Guinness Draught Can	\$8.90

House Spirits (30ml nip)	\$5.60
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Johnny Walker Red
Jim Bean
Smirnoff Vodka
Bacardi
Gordon's Gin
Brandy
Bundaberg Rum

Mixer for spirits	\$1.00
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Other bottled beers and premium spirits available on request.

Wine, beer and soft drinks packages also available on request.