

Rich River Golf Club Resort is situated in the heart of one of Australia's most enticing and historic regions, Echuca-Moama.

The recently modernized Tatalia Function Centre at Rich River Golf Club Resort, allows us the flexibility to cater for small intimate weddings, through to larger receptions. Our function areas have stunning views of the west golf course and include balconies so you can make the most of the opportunity of having a magical sunset as the back drop to your wedding reception.

Our Tatalia function centre is the ideal venue for a reception of up to 300 guests with a traditional bridal table. Features include built-in stage and spotlighting with a large parquet dance floor. The centre of the room is illuminated by a feature chandelier. The function areas have their own bars, restrooms and balconies that are for the exclusive use of you and your guests.

At Rich River Golf Club Resort we pride ourselves on serving you and your guests generous portions using quality produce. We offer you menu options to suit your taste and budget. Our wine list features respected premium Australian wines drawn locally from Victoria and interstate.

Rich River Golf Club Resort can offer you the opportunity to turn your wedding from a reception to an unforgettable weekend away that your guests will be telling their friends about for years to come. We have resort style accommodation consisting of 63 rooms with separate bedrooms, two swimming pools, hot and cold spas, sauna and private indoor spa. Our sporting facilities include golf, tennis, bowls and croquet. We can arrange activities off-site for you including a paddle steamer cruise along the mighty Murray River. We are also able to arrange a recovery BBQ Lunch in the motel gardens, allowing you to spend more time with your friends and family before they depart for home.

Our aim is to help you prepare and plan for this very special occasion. We achieve this through flexibility, attention to detail and a willingness to please. Our wedding co-ordinators and functions team will help to ensure that your reception will be memorable.



## Wedding Information

### *Function Duration*

Our wedding package is based on a six (6) hour duration, with your wedding reception concluding by 12.00 midnight.

### *Menu*

Our wedding package contains two different menu options to suit your taste and budget. Please make two selections from each course. Meals will be plated and served alternately to your guests. The bridal party and parents of the bride and groom are invited to choose which meal they would prefer. Should you have a particular menu in mind, our chefs can tailor a personalized menu to suit your special requirements. All menus are subject to change and produce availability.

### *Dietary Requirements*

Our chefs are up to date with many dietary needs. With prior notice meals can be arranged to cater for those guests with special dietary requirements. Please remember to ask your guests and advise us of any dietary requirements.

### *Flowers*

Included in your wedding package is a centrepiece arrangement for the bridal table. Flowers are ordered through your chosen florist so the colours, flowers and arrangement are matched to your bouquet.

### *Garden Weddings*

Our well maintained motel grounds and surrounding gardens are an ideal setting for an informal wedding ceremony. Use of gardens for wedding ceremonies is \$300.00 (Subject to availability)

### *Chair Covers and Sashes*

We have chair covers available in black or white with silver, black, white or gold sashes, which can be hired for \$4.50 per chair.

### *Decorations*

We have other decorations available for hire. Black iron four candle candelabras, \$5.00 each (candles not included). Clear glass vases, \$10.00 each.

### *Upstairs Access*

Wheelchair and easy access to the upstairs function rooms can be made via the elevator. For your convenience there is also a disabled toilet upstairs.



### *Access to Venue*

We are happy to allow you time to set out your place-cards, menus, bonbonnieres and table centrepieces along with any other decorations you may have. When available we will try to set up your wedding on Friday to allow you plenty of time to do your decorations. This time must be co-ordinated with other bookings and functions.

### *Bar*

As a fully licensed venue, B.Y.O. is not available.

Drinks package \$35.00 per person:

Table and bar service consisting of heavy and light tap beer, white, sparkling and red house wines.

Bar Tab: You are able to select the drinks on offer to your guests and set your bar tab limit.

We will liaise with you during the evening reception as you are able to increase your bar tab amount during the evening.

### *Photographs*

The grounds of the golf courses and well maintained motel gardens are ideal settings for your photographs and offer endless locations for that perfect photo. The sunsets over the west golf course offer a spectacular backdrop for your reception.

### *Bands*

We are able to supply you with a list of bands and agencies which may suit your needs and musical tastes. As it is your responsibility to book and pay for your entertainment, we recommend you listen to a demo of their music or see them play live before you book.

### *Entertainers Meal*

Most bands and entertainers will request a meal as part of their terms and conditions. We can arrange for your band members or entertainers to have their meal in our James Maiden Bistro as a cheaper and more convenient alternative to serving them your wedding meal.

### *Wedding Cake*

You may choose to serve your wedding cake as a dessert option. We are happy to cut and serve your wedding cake plated with double cream and a berry coulis. However this does not alter the price of your chosen menu option.



## Wedding Package Inclusions

We are pleased to be able to provide you with the following items as standard inclusions in our wedding package for \$500

We are delighted to offer you one nights accommodation for the bride and groom on their wedding night in our deluxe room or the spa suite with sparkling wine, chocolates and a continental breakfast in James Maiden Bistro. (Subject to availability)

- \* White tulle, satin bows and fairy lights on the railing up the stairs
- \* A sign positioned at bottom of stairs announcing your wedding
- \* A sign placed in front of the room for you to place your guests seating list
- \* White linen table-cloths
- \* White linen napkins
- \* Skirted bridal table with scalloped fringe
- \* Skirted cake table with scalloped fringe
- \* Silver cake knife
- \* Floral arrangement for the bridal table arranged through your florist.
- \* Two silver candelabras and candles for the bridal table
- \* Hire of venue
- \* Use of the Tatalia Room 3 or the upstairs foyer for pre-dinner drinks, when available
- \* Gift table for wishing well and gifts
- \* Lectern and roving microphone
- \* Data projector and screen
- \* A built-in stage with spot lighting
- \* Large parquet dance floor
- \* Continuous tea, percolated coffee and chocolate mint station.
- \* Use of the Boardroom which is ideal for the bridal party to relax with pre-dinner drinks and freshen up prior to your wedding reception.
- \* Access to both golf courses and motel gardens for photographs
- \* Storage of wedding cake prior to reception
- \* We will cut your wedding cake for you and serve it in cake bags and on platters for your guests.

Wedding package valid to 31st of December, 2011



## Canape' Food Menu

*Choice of 5 selections \$7.00 Per Person  
(Three pieces served per person)*

Club sandwiches with leg ham, tomato relish, gouda cheese and ice-berg

Chicken and salmon nori rolls with cucumber and wasabi

Vietnamese rice paper rolls, chicken and vegetarian

Smoked salmon blinis with vodka and chervil cream

Beef carpaccio on toast with tapenade and roquette

Oysters Bloody Mary

Tempura fried oysters with cucumber pickles and wasabi

Home-made sausage rolls with bush tomato chutney

Mini egg and bacon pies

Bruschetta



## Cocktail Party Menu

8 Selections \$35pp

### *Cocktail Party (cold options)*

Rare beef on sour dough with rocket and aioli.

Spinach and sun-dried tomato roulade on grilled polenta.

Rice paper rolls with chicken, Asian herbs, vermicelli noodles, fried shallots and hoisin dipping sauce.

Crisp onion and goats cheese tartlets.

Hot smoked salmon on mini pancakes with sour cream and chives.

Home-made nori rolls with pickled ginger, avocado and cucumber with wasabi and light soy.

Twice-cooked duckling on sweet potato roesti and crème fraîche.

Tasmanian oysters served in Japanese spoons with a dressing of light soy, ginger and mirin.

Beef carpaccio with seeded mustard, julienne vegetables, black olive tapenade on crisp toast.

Prawn, avocado and mayonnaise ribbon sandwiches on wholemeal bread.

### *Cocktail Party (hot options)*

Tomato, basil and goats cheese bruschetta.

B.B.Q pork and Peking duck risotto balls with choy-sum.

Parmesan and herb crusted chicken goujons with herb mayonnaise.

Home-made white fish and scallop spring rolls with sweet soy.

Rosemary and lamb sausage rolls with bush tomato chutney.

Tempura fried Tasmanian oysters with cucumber pickles, wasabi cream and salmon roe.

Mini beef burgers with the lot.

Parmesan, chive and goats cheese puffs with toasted sesame and flakey pastry.

Garam masala and vegetable samosas with minted yoghurt.

Moroccan spiced chicken skewers with chilli jam.

Individual smoked salmon, spinach and fetta tartlets.

Mini "Filet Mignon" wrapped in prosciutto with hollandaise sauce.

Note: Cold and hot selections can be mixed.



# Wedding Menu 1

*\$45.00 per person*

*Pre-dinner canapés on arrival \$7.00 pp (refer to attached canape menu)  
(Please choose two selections from each course to be served alternatively)*

## *Entrée*

Roasted pumpkin and sweet potato soup with fresh herbs, home-made pumpkin scones and a drizzle of cream.

Roasted chicken, noodle and sweet corn soup with basil puree.

"Alla Minestrone", braised vegetable and pasta broth with fresh herbs and parmesan crackling.

Smoked salmon on spiced avocado with roquette and fetta salad, soft poached egg with a vodka, chervil dressing.

Pepper spiced rare beef salad with black olive tapenade, goufrette potatoes, tomato, basil and young cos.

Warm salad of free-range chicken with baby spinach, fried shallots, crisp apple, toasted walnuts and a honey walnut dressing.

## *Main Course*

Moroccan spiced breast of chicken on aromatic cous-cous, steamed bok-choy, chilli jam and minted yoghurt dressing.

Prime fillet of beef on truffled polenta, sauté baby spinach, sugar cured pancetta and fresh peas.

Crisp skinned fillet of blue-eye on a salad of crushed potato, prawns and aioli with preserved lemon and roasted asparagus.

Rosemary marinated rack of Lamb on potato galette, caselout beans, steamed asparagus and glazed shallots

Porcini dusted Veal medallions with goats fetta, roasted peppers and pancetta with kipflers, asparagus and portwine glaze.

Pan-fried fillets of flathead with a shaved pumpkin and spinach salad, potato gratin, salmon pearls and a burnt orange and caraway sauce.

Crisp-skinned breast of chicken with a white bean ragout, potato croquette, salsa verde and a portwine reduction.

## *Dessert*

Lemon brulee tart with pure cream and compote berries.

Slow baked chocolate truffle cake with English custard and fresh strawberries.

Sticky date pudding with butterscotch sauce and vanilla bean ice-cream.

Grilled apple tarte tatin with butterscotch and rum and raisin ice-cream.



## Wedding Menu 2

*\$55.00 per person*

*Pre-dinner canapés on arrival \$7.00 pp (refer to attached canape menu)*

*(Please choose two selections from each course to be served alternatively)*

### *Entrée*

Trio of seafood;

- Chermoula baked Moreton bay bugs

- Pan-seared scallops with gazpacho, fried capers and roe

- Grilled barramundi and sweetcorn brandade with shaved fennel and roquette salad

Smoked salmon on grilled cornbread with baby spinach, soft poached egg, a vodka and chervil cream sauce and deep fried capers.

Smoked chicken, sour cherry and vegetable springrolls with a steamed bok-choy, buckwheat noodle and pickled cucumber salad.

Home-made pumpkin, fetta and sweet potato ravioli on grilled risotto cake, sticky balsamic, roquette and deep fried leeks.

Warm salad of spiced prawns, cos hearts, young spinach, mango and fetta with a preserved lemon and vanilla seed vinaigrette.

Orange scented B.B.Q quail on a minted pea and oxtail risotto, truffle oil and sour cherry reduction

Warm salad of free-range chicken with baby spinach, fried shallots, crisp apple, toasted walnuts and a honey walnut dressing.

### *Main Course*

Marinated rack of milk-fed lamb on potato fondant with caselout beans, sauté spinach and redwine glazed shallots.

Asian spiced Atlantic salmon on potato puree, steamed bok-choy and pickled ginger salad served with soy and lime butter sauce and salmon pearls.

Grilled breast of free-range chicken with spinach mousseline, kipfler potatoes, red onion and goats cheese tarte tatin.

Grilled prime fillet of beef with shiraz glazed shallots, potato gratin, roasted asparagus and sauce béarnaise.

Chermoula crusted fillet of blue-eye on a barramundi and sweetcorn fish cake with roasted asparagus, spiced tomato dressing and preserved lemon.

Prime fillet of beef on potato roesti with sweet onion marmalade, roasted Dutch carrots and a redwine, bone marrow glaze.

Crisp skinned breast of chicken on parsnip mash with buttered green peas, salsa verde and a portwine reduction.

Olive marinated rack of lamb with crisp potato roesti, caramelized onions, tomato compote, horseradish and mustard relish.

### *Dessert*

Bitter sweet slow baked chocolate tart with crème anglaise and candied citrus.

"Passionfruit Mirror" passionfruit bavarois on geniose sponge with passionfruit jelly and king island cream.

Apple tarte tatin with brandy, butterscotch sauce and vanilla bean ice-cream.

Ligurian honey panna-cotta with spiced rhubarb and chocolate cigars.

Poached pears with white and dark chocolate mousse, mint anglaise and coconut tuilles

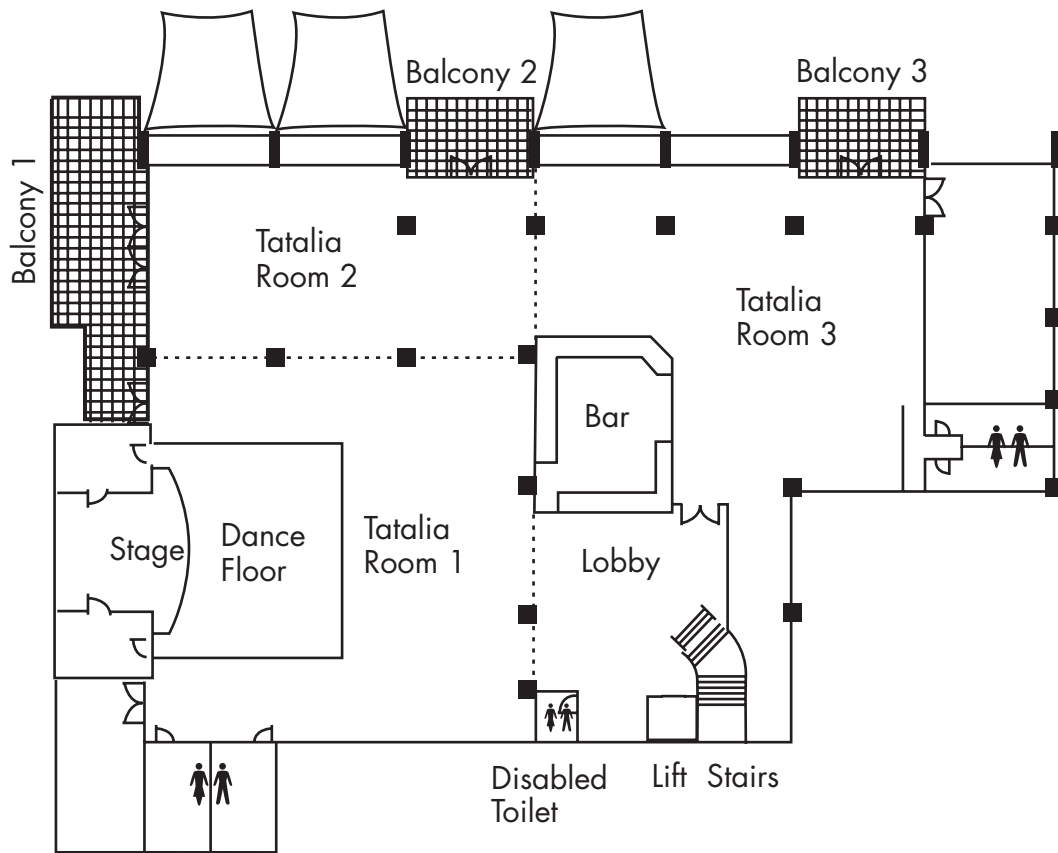
Vanilla and cointreau crème brulee with spiced rhubarb and biscotti.

Sticky date pudding with butterscotch sauce and vanilla bean ice-cream.

*Tea, percolated coffee and chocolate mints.*

# Floor Plans

## First Floor - Tatalia Conference and Function Centre



## Terms and Conditions

### *Tentative Booking*

To avoid missing out on your preferred date, we are pleased to place a tentative booking which will hold for fourteen (14) days. On the fourteenth day if we have not heard from you we will endeavour to contact you, however if unsuccessful we are in no way obligated to continue holding the booking. Rich River Golf Club Resort reserves the right to release any unconfirmed tentative dates.

### *Confirmation*

To confirm your booking, please complete the enclosed Wedding Booking Form and include your wedding fee in full, within fourteen (14) days of the initial tentative booking. Rich River Golf Club Resort reserves the right to release any unconfirmed tentative dates and allocate the venue to another client.

### *Wedding Package Fee*

Payment of the \$500.00 wedding package will be required with your Wedding Booking Form to secure your preferred date. Please note, this is a fee, not a deposit that would be deducted from your final account. Further payments can be made at any time with cash, cheque or credit card (merchant fee apply to all credit card payments).

### *Cancellations*

In the regrettable situation that you are unable to proceed with your wedding, written notification of cancellation is required. Your wedding package fee is fully refundable should you cancel twelve (12) months prior to your wedding date. Half of your wedding package fee is refundable should you cancel six (6) months prior to your wedding date. Your wedding package fee is non refundable should you cancel within six (6) months of your wedding date.

### *Guaranteed Numbers*

Final numbers are to be advised no less than eight (8) days prior to your wedding. This will be regarded as the minimum number of guests for catering purposes. Should your numbers fall below the minimum confirmed, please note there will be no refund.

### *Final Payment*

The balance owing is required on the Monday before your wedding or five (5) clear working days. For your convenience your payment can be made with cash, cheque or credit card (merchant fee apply to all credit card payments).

### *Bar Tab*

A 7 day account will be issued. The responsible service of alcohol also applies to your wedding reception in accordance with the Liquor Act of 1982.

### *Weddings on Public Holidays*

Weddings held on a public holiday or union holiday will incur a surcharge on the total cost of food and beverage of 15%.

### *Menu Selection*

Your menu selection is required to be confirmed no later than two (2) months prior to the event, or as otherwise advised.

### *Food and Beverages*

In accordance with current licensing laws, no food or beverage (except the wedding cake) may be brought into or taken from the premises by the organiser or any of the organiser's guests.

### *Damage or Loss*

The client agrees to be held financially liable for any damages sustained to Rich River Golf Club Resort property by the organiser's guests, invitees, contractors or sub contractors, attending your event.

### *Insurance*

The Rich River Golf Club Resort will take all necessary care, but cannot take responsibility for damage or loss of personal items before, during or after your event.

### *Price Variations*

Prices are correct at the time of printing, unfortunately due to seasonality and market increases the price may be subject to change and some menu items being unavailable. You will be notified of any unavoidable price changes no later than thirty (30) days prior to your wedding. While we endeavour to maintain prices as originally quoted, they may be subject to change.

### *Confetti*

Confetti is not permitted to be thrown within the venue or grounds of Rich River Golf Club Resort. Rose petals and bubbles are permitted in the motel gardens during the wedding ceremony.



24 Lane, Moama NSW 2731  
Telephone 5481 3333  
Facsimile 5481 3331  
Email rrgc@richriver.com.au  
www.richriver.com.au

**Wedding Booking Application Form**

*Contact Details*

Brides Name \_\_\_\_\_ Grooms Name \_\_\_\_\_

Address \_\_\_\_\_

Phone B/H \_\_\_\_\_ Phone A/H \_\_\_\_\_

Mobile \_\_\_\_\_ E-mail \_\_\_\_\_

Parents of the Bride \_\_\_\_\_

Parents of the Groom \_\_\_\_\_

*Date of Reception*

Day \_\_\_\_\_ Date \_\_\_\_\_

*Guests*

Anticipated number of guests \_\_\_\_\_ R.S.V.P. Date \_\_\_\_\_

Motel Gardens for Wedding Ceremony Yes  No

Spa Suite Required for wedding night Yes  No

The \$500.00 wedding package fee *must accompany this form. The final wedding account balance (excluding bar tab) to be paid 5 days prior to your wedding.*

Cheques are to be made payable to *Rich River Golf Club Resort.*

Card Type Visa  Bankcard  Amex

Card Number

Expiry Date \_\_\_\_\_ Amount \$ \_\_\_\_\_ Date \_\_\_\_\_

Name (Please print) \_\_\_\_\_ Signature \_\_\_\_\_

Bookings are considered tentative until receipt of the required wedding package fee and booking application form. Management reserve the right to cancel any unconfirmed bookings and allocate the venue to another client. A confirmation and receipt will be forwarded to you upon receipt of your payment.

I acknowledge having read a copy of the general Terms and Conditions, attached to this wedding package. I further comply with all respects of such conditions on acceptance of this application.

Signature \_\_\_\_\_ Date \_\_\_\_\_

Name (Please print) \_\_\_\_\_