

ClubMulwala

271 Melbourne Street

> P 03 5744 2331

E catering@clubmulwala.com.au

www.clubmulwala.com.au



Weddings

Perfect... any season, any reason!



THE ORGANIZATION OF YOUR WEDDING IS MADE SIMPLE & PROFESSIONALLY HANDLED BY OUR EXPERIENCED FUNCTIONS DEPARTMENT, WHO WILL PERSONALLY BE AVAILABLE TO CATER TO YOUR NEEDS TO MAKE THIS A DAY TO REMEMBER.

With this in mind you can be confident of the finest in quality & service that one would expect from an establishment such as ClubMulwala.

We offer the Bride & Groom an Executive Honeymoon Suite, on the night of their Reception with breakfast the following morning.

Our Endeavour Function Room is fully air conditioned & will comfortably seat 130 guests including bridal table & portable dance floor.

Various styles of menus are available for you to choose from. We pride ourselves on being flexible & are more than happy to discuss any special requirements you or your guests may have as well as the hours of your function.

Our wine menu is included for your perusal, we suggest that you allow approximately \$30 per person to cover beverage cost.

Please contact us on 03 5744 2331 or email catering@clubmulwala.com.au, to discuss the endless possibilities for your big day.

CONGRATULATIONS!

PHOTOGRAPHY

For those classical garden shots & backdrops of the lake there are a multitude of possibilities within our gardens.

BOOKING & CONFIRMATION

Once you have made your decision to share your special day at ClubMulwala we ask that you contact our Functions Department so as all arrangements & bookings can be immediately attended to.

DEPOSIT

A deposit of \$1000 is required within 30 days for your booking to confirm availability.



FINAL NUMBERS & SETTLEMENT

To ensure that all requirements can be met, it is paramount that we be advised seven days prior to the Wedding Reception, the final number of guests attending & any special dietary requirements.

The final account for our Wedding Reception shall be priced upon this advice.

All pricing is subject to commercial volatility. Confirmation of pricing will be given 30 days prior to your event. However we do not anticipate any significant price changes.

We have a number of payment options available & request all payments be made in full prior to Reception, unless by special arrangement with Management.

PACKAGES

CLASSIC PACKAGE

- > Choose 4 pre-dinner Canapés & Cocktail items
- > Choose 1 of our Classic or Deluxe Mains to be served with a bread roll
- > Your wedding cake will be plated & served with chocolate hearts & coulis
- > Freshly brewed tea & coffee with after dinner mints for all guests

DELUX PACKAGE

Choose 4 pre-dinner Canapés & Cocktail items

- > Choose 2 of our Classic or Deluxe Mains to be served alternatively with a bread roll
- > Your wedding cake will be plated & served with chocolate hearts & coulis
- > Freshly brewed tea & coffee with after dinner mints for all guests

BUFFET PACKAGE

- > Choose 4 pre-dinner Canapés & Cocktail items
- > Choose 4 Buffet Style Mains
- > With an array of 4 Cold Salads
- > A Buffet Style Dessert
- > Freshly brewed tea & coffee with after dinner mints for all guests



PREMIUM PACKAGE

- > Choose 4 pre-dinner Canapés & Cocktail items
- > Choose 1 Entrée
- > Choose 2 of our Classic, Deluxe or Premium Mains to be served alternatively with a bread roll
- > Choose 1 Dessert
- > Freshly brewed tea & coffee with after dinner mints for all guests

These prices are indicative only. Please consult with our catering team for finalised costings.

CANAPÉS & COCKTAILS

HOT SELECTION

- > Crumbed Cajun Filled Mushroom
- > Chorizo & Olive Mini Pizzas
- > Crumbled Salmon & Spinach Vol Au Vents
- > Beer Battered Barramundi Gujons
- > Tempura Battered King Prawns
- > Home Made Sausage Rolls
- > Mini Savoury Quiches
- > Salt & Pepper Squid With Chilli & Lime Aioli
- > Grilled Chicken Satay Skewers
- > Moroccan Meatballs
- > Tex Mex Chicken
- > Prosciutto Scallop Skewers With Basil Aioli
- > Gourmet Mini Pie

COLD SELECTION

- > Char Grilled Capsicum & Persian Feta Tarts
- > Smoked Salmon On Dill Blini With Crème Frache
- > Seared Eye Fillet Carpaccio En Croute With Horse Radish Cream
- > Wild Mushroom Pate On Sweet Potato & Garlic Rosti
- > Tomato & Olive Bruschetta
- > Sweet Chilli Skewered Prawns



SHARED PLATTERS

- > **Fruit Sliced**
A portioned mixture of fresh seasonal fruit.
- > **Italian Style Mezze**
Sliced mild salami, leg ham, prosciutto & corned beef, with char grilled pumpkin, capsicum, eggplant, semi dried tomato & marinated feta. Served with garlic roti bread.
- > **Cheese Platters**
A selection of cheeses, including cheddar, blue & camembert. Accompanied by savoury crackers, fresh strawberries, dried fruit & nuts.
- > **Dips Platter**
3 of our finest dips, including tzatziki, cream cheese & cajun & beetroot with crispy celery, large julienne carrots & melba toast.
- > **Warm Chicken & Corn Cob Dip**
A creamy chicken & corn dip set in a crusty cob loaf. Great as a shared group entrée.

ENTREES

- > Cream Of Potato & Bacon Soup
- > Hearty Minestrone Soup
- > Chicken & Vegetable Soup
- > Spicy Pumpkin Soup - Vegetarian Style Soup
Available On Request
- > King Prawn & Avocado Wild Roquette Salad
- > Salt & Pepper Squid Salad With Soy Chilli
Dressing
- > Tandoori Chicken Skewers With Raita Dipping
Sauce
- > Mango, Chive & Prawn Tart
- > Antipasto Bruschetta
- > Garlic Scallops & Prosciutto With Turmeric
Infused Jasmine Rice
- > Honey Stir Fried Pork With Rice Noodles
- > Vegetable Gyoza (Steamed Or Fried Dumpling)
With Dipping Sauce



MAINS

CLASSIC

- > **Hand Picked Rosemary Roast Lamb**
Served with salted kipfler potatoes, seasonal vegetables & a mint jus.
- > **Minted BBQ Style Strip Loin Beef**
Served with smashed garlic chat potatoes, seasonal vegetables & a tomato jus.
- > **Salted Honey Pork Loin**
With sliced Desiree fondant potatoes, seasonal vegetables & apple jus.
- > **Cajun Style Roast Chicken**
Hand rubbed seasoning, with hasselback potato, seasonal vegetables & a creamy chicken jus.
- > Vegetarian Options Available



DELUXE

- > **Maple Mustard Pork Cutlet**
Served with sesame dutch carrots & a pomme gellate.
- > **Black Angus Cut 250 gram Porterhouse**
Served with sea salted kipfler potatoes, garlic seasonal vegetables & a mild mushroom jus.
- > **Beef Wellington**
Top cut beef with our chefs own duxelle mix, served wrapped in pastry with a creamy garlic mash, buttered beans & a drizzle of shiraz jus.
- > **Teriyaki Crispy Skin Salmon**
Served with Asian vegetable salsa.
- > **Chicken & Filo Pastry**
Filled with garlic, cream cheese & a smoky bacon mix. Topped with hollandaise sauce & resting on gratin potato & a bed of ribbon vegetables.
- > **Slow Cooked Lamb Shank**
Cooked in a red wine jus, with chunky seasonal vegetables resting on a bed of creamy mash potato.
- > Vegetarian Options Available

MAINS

PREMIUM

- > **Fillet Mignon**
Traditional eye fillet wrapped in smoky bacon & topped with café de Paris butter. Resting on scalloped potatoes & seasonal vegetables.
- > **Twice Cooked Pork Belly**
Served with a trio of mash & drizzled with a honey & apple jus.
- > **Parmesan & Pine Nut Crusted Lamb Rack**
Served with a minted jus & a medley of vine ripened cherry tomatoes & roasted vegetables.
- > **Neptune Chicken**
Succulent chicken breast filled with our chef's homemade seafood stuffing, topped with herb butter & served with sesame root vegetables.
- > **Citrus Crusted Seasonal Fish of the Day**
Served with shredded prosciutto gratin & drizzled with a lemon hollandaise (ask for our fish options).
- > **Mediterranean Coated Lamb Backstrap**
Served on minted vegetable cous cous, topped with tzatziki.
- > Vegetarian Options Available



MAINS



BUFFET STYLE

Choose 4 Dishes

- > Asian Beef & Noodle Stir Fry
- > Butter Chicken Curry
- > Lasagne (Beef)
- > Penne Carbonara
- > Baked Salt & Pepper Fish Fillets
- > Beef Stroganoff
- > Spinach & Ricotta Canneloni
- > Sweet & Sour Pork
- > Beef & Guinness Casserole
- > Alternating Pizzas
- > Hot Buffet is served with Rice & French Stick
- > Array of Cold Salads
- > Dessert Buffet Style - Warm Apple Crumble & Pavlova

TRADITIONAL CARVERY

Choose 2 Dishes

- > Roast Pork Leg With Crackling
- > Roast Beef Blade
- > Corned Beef Silverside With White Mustard Sauce
- > Roast Chicken Boned & Rolled
- > Honey Baked Leg Ham
- > All Main Meals will be accompanied by Roast Seasonal Vegetables, Gravy & Condiments.
Crusty Bread
- > Dessert – Pavlova With Warm Apple Crumble & Cream

DESSERTS



> **Sticky Date Pudding**

With lashings of butterscotch sauce & vanilla ice cream

> **Deconstructed Black Forrest Cake**

With freshly whipped cream

> **Fresh Berry Brandy Snap Basket**

With freshly whipped cream & vanilla anglaise



> **Quad Mini Desserts**

Including chocolate mousse cups, trifle, lemon meringue tarts & caramel panna cotta, garnished accordingly

> **Chocolate Overload**

A chocolate basket with a rich moist mud cake base, layered with chocolate mousse

> **Individual Lemon Tart**

With Bailey's cream anglaise

> **Trio of Filled Profiteroles**

Chantilly cream, grand marnier, custard & caramel, all topped with a white & dark chocolate ganache

> **Warm Mississippi Mud Cake**

With vanilla ice cream, warm chocolate sauce, & a mixed berry coulis

> **Apple & Strawberry Crumble**

With candied orange & piping hot custard

> **Cheese & Biscuit Platters**

> **Petit Cakes & Slices**

BEVERAGES

4 HOUR BEVERAGE PACKAGES

Start from \$30 per person

Contact us for more information on our range of beverage packages

WHITE WINES

- > Oyster Bay Chardonnay, Marlborough NZ
- > Lorimer's Chardonnay, Bilbul NSW
- > Oyster Bay Sauvignon Blanc, Marlborough NZ
- > Secret Stone Sauvignon Blanc, New Zealand
- > Lorimer's Semi Sauvignon Blanc, Bilbul NSW
- > Brown Brothers Moscato, Milawa Vic
- > Brown Brothers Crouchen Riesling, Milawa Vic

RED WINES

- > Penfold Thomas Hyland Cab Sauv, Magill SA
- > Lorimer's Shiraz, Bilbul NSW
- > Lorimer's Cabernet Merlot, Bilbul NSW
- > Bullers Beverford Merlot, Beverford Vic
- > Annie's Lane Shiraz, Clare Valley SA
- > Wolf Blass Red Label Shiraz Cabernet Sauvignon, Nuriootpa SA
- > Pepperjack Shiraz, Barossa SA
- > Brown Brothers Ten Acres Shiraz, Milawa Vic

Please Note: ClubMulwala practices the Responsible Service of Alcohol Policy & reserves the right to refuse service to any person they believe may be intoxicated or under 18 years of age.



ON TAP

Choose 4 of these varieties to be available on tap:

- > Hahn Light
- > XXXX Gold Mid
- > XXXX Gold Pale Ale
- > Tooheys New Draught
- > Tooheys Extra Dry
- > Boags Draught
- > Furphys
- > James Squire One Fifty Lashes Pale Ale
- > James Squire Chancer
- > Carlton Draught
- > Carlton Dry
- > 5 Seeds Cider
- > James Squire Orchard Crush Cider

BOTTLED BEER

- > Crown
- > Tooheys Old
- > Corona

WEDDING COUNTDOWN

8 – 12 MONTHS

- > Select the wedding date – keeping the seasons in mind
- > Decide the theme of the wedding (black tie, garden)
- > Begin to compile your guest list
- > Calculate a wedding budget
- > Work out who is going to pay for what
- > Start looking at colour schemes & dress styles
- > Select & notify your attendants
- > Get some ideas on honeymoon locations
- > Select & book your photographer & videographer


5 – 8 MONTHS

- > Start looking around for the men's wedding outfits
- > If you are going to have a gift registry now is the time to select the gifts
- > Reserve any rental equipment that will be used on the wedding day
- > Discuss your floral requirements with your florist
- > Order all required stationary
- > Organize all appropriate legal documents

3 – 5 MONTHS

- > Send out invitations
- > Finalize honeymoon arrangements
- > Apply for passport if necessary
- > Arrange Bucks night
- > Arrange Shower Tea / Hens Party
- > Organize the Wedding rehearsal
- > Book accommodation for out of town guests
- > Book appointments with hair dresser & make-up artist
- > Purchase any wedding day accessories, lingerie etc

2 – 4 WEEKS

- > Final fittings for wedding dress & bridesmaids dresses
 - > Purchase going away outfit
 - > Write down a list of events with times for the wedding day
 - > Draw up table plans
 - > Purchase any accessories not yet purchased
 - > Finalize seating arrangements with reception venue
 - > Buy wedding rings
- 

WEDDING COUNTDOWN

1 -2 WEEKS

- > Finalize arrangements with photographer
- > Finalize songs & order of speeches with DJ & MC
- > Contact the guests who have not responded

1 – 7 DAYS

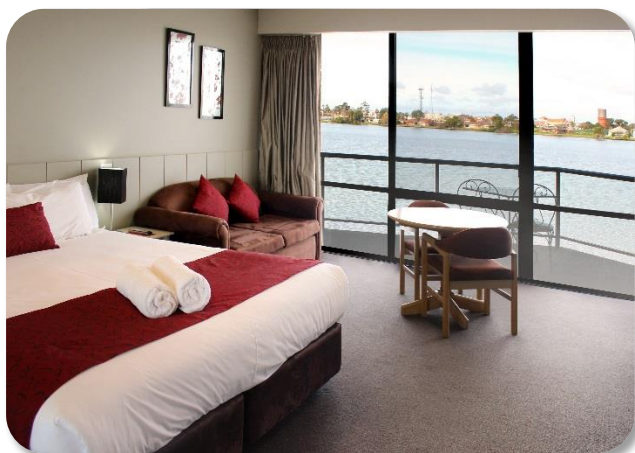
- > Confirm honeymoon arrangements & pick up all travel documents
- > Notify reception venue of last minute guest changes
- > Pack luggage for honeymoon
- > Conduct the wedding rehearsal
- > Make sure all the attendants know their roles on the day
- > Final checks of all wedding outfits
- > Confirm floral arrangements

ON YOUR WEDDING DAY

- > Relax
- > Allow plenty of time for makeup & hair styling
- > Allow about 2 hours for dressing
- > Allow time for photographs before reception
- > Check the best man has the rings
- > Smile & Enjoy the Day with Family & Friends!



ACCOMMODATION



Please contact ClubMulwala Resort reception to make your booking

ClubMulwala
resort

T 03 5743 2333

E resort@clubmulwala.com.au

www.clubmulwala.com.au

ClubMulwala Resort offers your friends & family special accommodation rates for their stay during your wedding.

Located merely steps from the main entrance to ClubMulwala our Resort is in a prime position overlooking majestic Lake Mulwala. We offer an exceptional range of 4-star quality, beautifully appointed Executive, Deluxe, Premium & Standard rooms. The resort is centrally located in the Murray River Region & is within walking distance of Yarrawonga / Mulwala's main attractions.

Featuring:

- > Free WiFi internet connection
- > Free Parking
- > Gymnasium
- > Solar Heated Outdoor Pool
- > BBQ Area
- > Breakfast at Diggers

ESSENZA



Essenza Day Spa offers a range of hen's party, pre-wedding & wedding day ideas. Enjoy our spa packages that are ideal for a day of pre-wedding pampering with the girls. Take a look at our spa packages online or consult with one of our therapists to customise your own.

ESSENZA SPA RITUAL 2 hours \$210

- Foot bathing ceremony
- Seasonal crème body exfoliation
- Full body hydration treatment
- Seasonal botanical facial
- Moroccan rose & guava hand treatment
- Spearmint & ginkgo foot massage

Relax while Essenza's beauty therapists get you wedding day ready, taking care of all your bridal parties' beauty needs, while you sit back and relish your pre-wedding celebrations over a bottle of champagne.

TRIAL PACKAGE \$100 per person

Hair & makeup trial

SILVER PACKAGE \$180 per person

Tuscan Spray Tan, Hair & Make-up

PLATINUM PACKAGE \$300 per person

1 night accommodation, Tuscan Spray Tan, Caramel Sugar Body Scrub, Hair & Make-up

To view all our wedding options, please contact our spa reception to discuss your pre wedding & wedding day requirements.

essenza
day spa

T 03 5743 2222

E essenza@clubmulwala.com.au

www.clubmulwala.com.au

AGREEMENT

Please sign & return this form to confirm your booking

Name _____

Event date _____

Event time Start _____ Finish _____

Contact name _____

Company _____

Address _____

I have thoroughly read & understood the terms & conditions as set out in the ClubMulwala functions guide and agree to adhere by them in full.

Signed _____

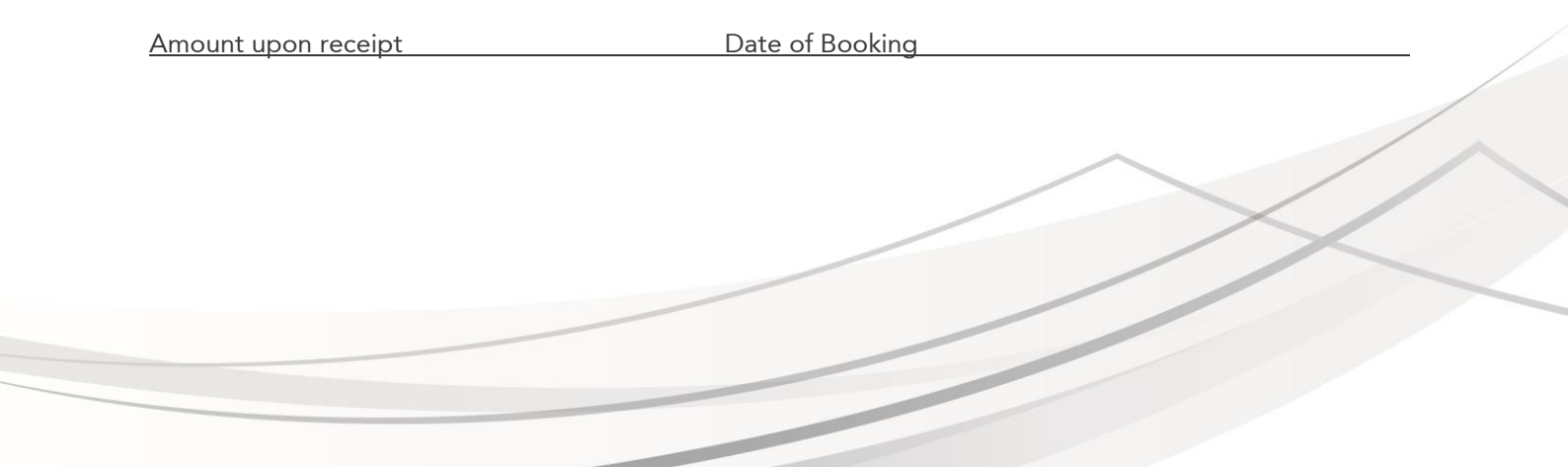
Please return this form once signed. Email to catering@clubmulwala.com.au or fax to 03 5744 2337

See payment details on following page

FOR OFFICE USE

Date of receipt _____ Receipt Number _____

Amount upon receipt _____ Date of Booking _____



AGREEMENT

Please selected your payment method and return this form to us with your booking details.

PLEASE INCLUDE YOUR FUNCTION NAME OR INVOICE NUMBER IN THE REFERENCE SECTION WITH ALL PAYMENTS

Direct Deposit

Bank Account Name ClubMulwala
Bank Central Murray Credit Union
BSB 803 188
Account Number 100002781

If paying via Direct Deposit, please fax or email your remittance advice to us.
Email to catering@clubmulwala.com.au or fax to 03 5744 2337

Cash - Please make all cash payments in person to:

ClubMulwala, 271 Melbourne Street, Mulwala NSW 2647
Catering office - open 8:00am to 4:00pm Monday to Friday
ClubMulwala reception - open 7 days a week

Cheque

Please make all cheques payable to ClubMulwala
Deliver in person or post to:
Mr Peter Harbrow, 271 Melbourne Street, (PO Box 19) Mulwala NSW 2647

Credit Card

All credit card payment will incur a 1% surcharge

Function Name _____ Invoice No _____

Card Type: Visa Mastercard

Card Number _____ Expiry _____

Name on card _____ Amount _____

Signature _____

TERMS & CONDITIONS

Please note all clients are required to complete our booking agreement upon paying a deposit.

The inside of all function / conference rooms are non-smoking, and our functions rooms are fully licensed.

Bookings & Cancellations

We require confirmation of the final number of guest one week prior to your function date. The final number of guests confirmed at that time will be charged for.

Minimum number of guests and charges apply for all functions.

Tentative booking will be held for a maximum of 30 days. To confirm your booking a deposit is required. The amount of the deposit will be stated in our correspondence.

A \$100 booking fee applies to all accommodation cancellations, refunds are determined upon number of days prior to the event that the notice was given.

Payment can be made by cash or credit card. You can phone through with credit card details for full payment. All credit card payments incur a 1% surcharge. All direct debit payments should be made to ClubMulwala BSB 803188 Account Number 100002781.

Function & Conference Rooms

Function rooms are assigned by ClubMulwala according to guaranteed number of people anticipated. We reserve the right to change a designated room without notification due to circumstances beyond our control or the guest count increases/decreases, with weddings being an exception.

Menu Selections

Menus must be submitted to the catering office a minimum of four weeks prior to an event to guarantee your item selections. We offer variety of menus for you to choose from or our Catering Manager can customize a menu to your specific tastes. Prices are guaranteed for 90 days,

All food and beverage items served at ClubMulwala must be provided by ClubMulwala. No outside food or beverages are permissible without ClubMulwala's written permission. Wedding cakes are an exception to this.

Beverages

ClubMulwala practices the responsible service of alcohol to all patrons attending the function, & the staff will do the best of their ability to ensure that these practices are maintained throughout the function. However in the unfortunate incident that someone should injure themselves / or another guest / or staff member as a result of intoxication, ClubMulwala will not be held responsible.

Responsibility

ClubMulwala will not be liable for any loss or damage to the patrons or guests property left on the premises of ClubMulwala prior to, during or following a function. The patron assumes full responsibility for the conduct of all persons in attendance at the event and for any damage incurred by ClubMulwala or persons as a result of the event.

No banners signs or posters may be adhered to the walls, ceilings or windows without prior arrangement with our Catering Manager.

General and normal cleaning is included in the cost of the room hire charge, but additional charges may be payable if the function has created cleaning needs above our normal cleaning.

If for causes beyond the control of ClubMulwala, by reason of fire, flood, industrial dispute, power failure, water main breakage, or for any other reason the scheduled function cannot proceed, the management of ClubMulwala will not be held responsible for any losses sustained.