

Wedding Menus



Wedding Package One

Pre-Dinner Canapés

Chef's Selection of Hot and Cold Canapés for all guests

Soup

Please select one soup to offer your guests

Roasted Roma Tomato and Capsicum Soup with Basil Pesto



Creamy Mushroom and Parsley Soup with White Truffle Oil



Chicken and Sweet Corn Veloute with Chives

All soups served with Brioche Toast

Main Course

Please select one main course to offer your guests

Charred Butterfield Beef Fillet Steak with Paris Mash, Mushroom Duxelle,
Asparagus, Smoked Carrot Silken and Madeira Jus



Roasted Mount Barker Chicken and Herb Roulé with Paris Mash,
Pea Fricassee, Asparagus, Smoked Carrot Silken and Jus



Roasted West Coast Snapper Fillet with Paris Mash, Melted Leeks,
Asparagus, Smoked Carrot Silken and Coriander Butter Sauce

Dessert

Please select one dessert to offer your guests

Crème Brulee Trio - Star Anise Brulee, Pistachio Brulee and Mango Brulee



Warm Chocolate Mouelleux with Tonka Bean Parfait and Caramel Popcorn



Strawberries and Cream Tart with Fresh Strawberries and Gin

Freshly Brewed Coffee and Tea

Chocolates

Beverages (six hour package)

Sparkling Wine

Premium Bottled Red and White Wines

A Selection of Light and Full Strength Beers

A Selection of Soft Drinks and Juices

Wedding Menus



Wedding Package Two

Pre-Dinner Canapés

Chef's Selection of Hot and Cold Canapés for all guests

Entrée

Please select one entrée to offer your guests

Goat's Cheese and Rocket Ravioli with Cauliflower Puree and White Truffle Oil



Slow Roasted Harissa Beef Loin with Crème Fraiche, Tomato Pickle,
Charred Mountain Bread and Salsa Verde



Smoked Tasmanian Salmon with Hass Avocado and Tomato,
Sour Cream and Gazpacho Dressing

Main Course

Please select one main course to offer your guests

Charred Butterfield Beef Fillet Steak with Paris Mash, Mushroom Duxelle,
Asparagus, Smoked Carrot Silken and Madeira Jus



Roasted Mount Barker Chicken and Herb Roulé with Paris Mash,
Pea Fricassee, Asparagus, Smoked Carrot Silken and Jus



Roasted West Coast Snapper Fillet with Paris Mash, Melted Leeks,
Asparagus, Smoked Carrot Silken and Coriander Butter Sauce

Dessert

Please select one dessert to offer your guests

Crème Brulee Trio - Star Anise Brulee, Pistachio Brulee and Mango Brulee



Warm Chocolate Mouelleux with Tonka Bean Parfait and Caramel Popcorn



Strawberries and Cream Tart with Fresh Strawberries and Gin

Freshly Brewed Coffee and Tea

Chocolates

Beverages (six hour package)

Sparkling Wine

Premium Bottled Red and White Wines

A Selection of Light and Full Strength Beers

A Selection of Soft Drinks and Juices

Wedding Menus



Wedding Package Three

Pre-Dinner Canapés

Chef's Selection of Hot and Cold Canapés for all guests

Entrée Tasting Plate

(individual tasting plates showcasing miniature versions of the Club's signature dishes)

Tasting Plate One	Tasting Plate Two
Salmon Gravlax with Wasabi and Rice Press and Marinated Prawns	Parma Ham Crisp with Poached Roma Tomato, Buffalo Mozzarella and Tapenade
Slow Roasted Harissa Beef Loin with Avocado, Crème Fraiche and Tomato Pickle	Smoked Chicken with Caramelised Pineapple, Cashew and Watercress
Smoked Paprika Chicken Boudin with Pistachio Crust and Creamed Corn	Rosemary Roasted Scallop with Pork Belly and Cauliflower Puree

Main Course

Please select one main course to offer your guests

Charred Butterfield Beef Fillet Steak with Paris Mash, Mushroom Duxelle, Asparagus, Smoked Carrot Silken and Madeira Jus



Roasted Mount Barker Chicken and Herb Roulé with Paris Mash, Pea Fricassee, Asparagus, Smoked Carrot Silken and Jus



Roasted West Coast Snapper Fillet with Paris Mash, Melted Leeks, Asparagus, Smoked Carrot Silken and Coriander Butter Sauce

Dessert Tasting Plate

(individual tasting plates showcasing miniature versions of the Club's signature dishes)

Pistachio Brulee with Biscotti

Strawberries and Cream Tartlet

Chocolate Nemesis

Macaron with White Rum Pineapple and Raspberry Crème

Beverages (six hour package)

Sparkling Wine

Premium Bottled Red and White Wines

A Selection of Light and Full Strength Beers

A Selection of Soft Drinks and Juices

Wedding Menus



Wedding Packages - Alternative Options

The soups, entrees, main courses & desserts in the wedding packages may be substituted for any of the following options

Alternative Soups (no extra charge)

Green Pea, Smoked Chicken and Horseradish Soup

Alternative Entrees (no extra charge)

Rosemary Roasted Scallops with White Wine and Parmesan Risotto, Beurre Blanc and Toasted Hazelnuts



Parma Ham Crisp with Poached and Basil Marinated Roma Tomato, Buffalo Mozzarella, Saffron Aioli and Tapenade



Spanish Paprika Chicken Boudin with Pistachio Crust, Creamed Corn, Oven Dried Tomato and Chipotle Dressing



Salmon Gravlax with Wasabi and Rice Press, Marinated Prawns, Shaved Asparagus, Creamed Avocado and Citrus Emulsion



Smoked Chicken with New Potato, Cornichons, Spanish Ham, Saffron Aioli and Chive Dressing



Spicy Marinated Prawns and Smoked Chicken with Caramelised Pineapple, Cashew and Watercress

Alternative Main Courses

Butterfield Beef (no additional charge)

Honey and Star Anise Slow Cooked Beef Cheek with Paris Mash, Mushroom Duxelle, Asparagus, Smoked Carrot Silken, Jus and Hazelnut Dukkah



Charred Beef Sirloin Steak with Paris Mash, Mushroom Duxelle, Asparagus, Smoked Carrot Silken and Creamy Shallot Jus



Roasted Beef Medallion and Prawn Thermidor with Paris Mash, Mushroom Duxelle, Asparagus, Smoked Carrot Silken and Madeira Jus

Amelia Park Lamb (no additional charge)

Puff Pastry Baked Boneless Lamb Shank with Paris Mash, Cassoulet, Asparagus, Smoked Carrot Silken and Madeira Jus



Tandoori Style Roasted Lamb Shoulder and Lamb Cutlet with Paris Mash, Cassoulet, Asparagus, Smoked Carrot Silken and Creamy Coriander Jus



Roasted Lamb Rack with Soft Herb, Mustard and Sour Dough Crumb accompanied by Paris Mash, Cassoulet, Asparagus, Smoked Carrot Silken and Rosemary Jus



Tuscan Roasted Lamb Rump and Basil Mousse Crepinette with Paris Mash, Cassoulet, Asparagus, Smoked Carrot Silken and Jus

Wedding Menus



Wedding Packages - Alternative Options (continued)

Mount Barker Chicken (no additional charge)

Roasted Chicken with Curried Spinach Stuffing, Paris Mash, Pea Fricassee,
Asparagus, Smoked Carrot Silken and White Wine Jus



Zaatar Roasted Chicken Breast with Paris Mash, Pea Fricassee, Asparagus,
Smoked Carrot Silken and Creamy Lemon Jus



Pine Nut and Ricotta Stuffed Boneless Chicken with Paris Mash, Pea Fricassee,
Asparagus, Smoked Carrot Silken and Jus

Australian Sustainable Fresh Fish (no additional charge)

Grilled Creole Marinated Tasmanian Salmon Fillet with Melted Leeks, Asparagus
Smoked Carrot Silken, Coriander Butter Sauce and Lime Sauce



Madras Spiced Barramundi Fillet with Paris Mash, Melted Leeks, Asparagus,
Smoked Carrot Silken, Fresh Lime and Raita



Basil Crusted Ocean Trout Fillet with Paris Mash, Melted Leeks, Asparagus,
Smoked Carrot Silken and Sauce Vierge

Vegetarian (no additional charge)

Baked Lentil and Root Vegetable Biryani Royale with an Onion Bajji,
Asparagus and Tomato and Cardamom Coulis



Mexican Style Corn and Sweet Potato Enchilada, Guacamole,
Spicy Salsa and Coriander Sambal



Mediterranean Vegetable Terrine, Brinjal and Bell Pepper Caponata,
Parmesan and Chive Sauce

Alternative Desserts (no extra charge)

Citrus Pannacotta with Vanilla Poached Pear, Berries and Pistachio Biscotti



Passion Fruit Joconde with White Rum Pineapple and Raspberry Sorbet



Lamington– Coconut and Chocolate Sponge with Scorched Meringue, Coconut Puree and Raspberry Gel



Blackberry and Apple Crumble with Vanilla Ice Cream and Fruit Coulis

Wedding Menus



Wedding Packages - Additional Options

Add a soup course to your menu

Roasted Roma Tomato and Capsicum Soup with Basil Pesto



Green Pea, Smoked Chicken and Horseradish Soup



Creamy Mushroom and Parsley Soup with White Truffle Oil



Chicken and Sweet Corn Veloute with Chives

All soups \$10.50 per person

Add an antipasto course to your menu

Hungarian Salami, Parma Ham, Spicy Chorizo tossed with Tomato and Chive Concasé,
Roasted Red Pimento, Semi Sundried Tomatoes, Chargrilled Eggplant,
Basil and Pesto Marinated Bocconcini and Pitted Black Olives with
Assorted Continental Breads and Dips

Individually Plated \$18.50 per person

Shared Platters \$14.50 per person

Add a pasta course to your menu

Veal Ravioli, Pumpkin Ravioli or Spinach and Ricotta Ravioli



Pasta may be served with either Garlic and Basil Napoletano Sauce,
Creamy White Wine and Garlic Sauce or Herbed White Wine Sauce

\$15.50 per person

Add a sorbet course to your menu

Champagne, Passionfruit or Mango

\$5.00 per person

Add shared platters of cheeses to your menu

Assorted Hard and Soft Local and International Cheeses with Dried Fruit and Crackers

\$8.50 per person

Add petits fours to your menu

Chef Patisserie's Selection of Assorted Truffles and Petits Fours

\$4.00 per person per item

Wedding Menus



Cocktail Package

Four hour package

SAMPLE MENU

DIP SELECTION

Garlic and Rosemary Charred Turkish Bread with Hummus, Pistachio Dukkah and Evoo
The Club Restaurant's Homemade Sour Dough Loaf with Smoked Olives and Evoo

CHILLED OPTIONS

Mediterranean Vegetable Roulé with Basil Mayonnaise (v)
Lemongrass Chicken with Coconut Rice and Sesame
Thai Spiced Prawns with Green Bean and Tomato Salad

HOT OPTIONS

Open White Potato and Truffle Tarts (v)
Beef, Mushroom and Stilton Croutes
Curried Lamb and Apricot Bobotie Pastizzi
Prawn Royale Tartlets with Soft Herb Crumble
Risotto Nero and Grilled Scallops with Chorizo

SUBSTANTIAL SELECTION

Black Angus Beef, Swiss Cheese and Radish Sliders with Fries and Smoked Ketchup
Singapore Curried Vegetables and Rice Noodles

DESSERT SELECTION

A Selection of Mini Ice Creams and Chocolate Cornettes
Homemade Macarons

Freshly Brewed Coffee and Tea

BEVERAGES SERVED OVER A FOUR HOUR PERIOD

Sparkling Wine
Premium Bottled Red and White Wines
A Selection of Light and Full Strength Beers
A Selection of Soft Drinks and Juices



(not available on Saturday evenings in the Banquet Hall)

Wedding Menus



Cocktail Package - Canape Selector

DIP SELECTION

Please select two

Garlic and Rosemary Charred Turkish Bread with Hummus, Pistachio Dukkah and Evoo
Red Rock Deli Corn Chips with Creamed Avocado and Toasted Corn Dip
The Club Restaurant's Homemade Sour Dough Loaf with Smoked Olives and Evoo

CHILLED SELECTION

Please select three

Earth

Persian Feta, Cucumber and Tapenade Toast (v)
Mediterranean Vegetable Roulé with Basil Mayonnaise (v)
Gazpacho and Mango Guacamole (v)

Land

Char Siew Duck and Vegetable Rice Paper Rolls
Lemongrass Chicken with Coconut Rice and Sesame
Zaatar Beef and Hummus Puree Blinis

Ocean

Thai Spiced Prawns with Green Bean and Tomato Salad
Smoked Salmon and Caper Cream Cornettos
Masala Fried Seafood Sausage Bamboo Skewers

HOT SELECTION

Please select five

Earth

Open White Potato and Truffle Tarts (v)
Mini Falafel, Lemon Hummus and Snow Pea Shoot Wraps (v)
Sweet and Sour Vegetable and Vermicelli Noodle Spring Rolls (v)

Land

Beef, Mushroom and Stilton Croutes
Lime Braised Pork Belly with Harissa Mash
Curried Lamb and Apricot Bobotie Pastizzi

Ocean

Grilled Ocean Trout and Toasted Almond Spoons
Prawn Royale Tartlets with Soft Herb Crumble
Risotto Nero and Grilled Scallops with Chorizo

Wedding Menus



Cocktail Reception Package - Canape Selector

SUBSTANTIAL SELECTION

Please select two

Penne Pasta, Veal and Mushroom Ragout with Black Olives and Parmesan
Malay Chicken Curry with Coconut Steamed Rice and Crispy Shallots
Red Wine Braised Beef Cheeks with Paris Mash, Jus and Orange Gremolata
Black Angus Beef, Swiss Cheese and Radish Sliders with Fries and Smoked Ketchup
Singapore Curried Vegetables and Rice Noodles
Nasi Goreng with Charred Chicken Skewers and Prawn Crackers

DESSERT SELECTION

Please select two

Orange Catalan Crème
A Selection of Mini Ice Creams and Chocolate Cornettes
Eton Mess
Cointreau Profiteroles
Assorted Homemade Macarons

Wedding Menus



Beverage Options

Beverage Package One

NV Angove Chalk Hill Blue Sparkling
Angove Chalk Hill Blue Sauvignon Blanc Semillon
Angove Chalk Hill Blue Cabernet Merlot
Cascade Light (2.6%)
Pure Blond (4.6%)
A Selection of Soft Drinks and Juices

Beverage Package Two

NV Robert Oatley Craigmoor Pinot Noir Chardonnay
Robert Oatley Chain of Fire Sauvignon Blanc Semillon
Robert Oatley Chain of Fire Shiraz Cabernet
Cascade Light (2.6%)
Pure Blond (4.6%)
A Selection of Soft Drinks and Juices

Beverage Package Three

NV Veuve d'Argent Sparkling
Thompson Estate Centenary Sauvignon Blanc Semillon
Thompson Estate Centenary Cabernet Merlot
Cascade Light (2.6%)
Pure Blonde (4.6%)
A Selection of Soft Drinks and Juices

Beverage Package Four

NV Swings and Roundabouts Sparkling
Voyager Estate Sauvignon Blanc Semillon
Voyager Estate Girt by Sea Cabernet Merlot
Cascade Light (2.6 %)
Pure Blond (4.6%)
A Selection of Soft Drinks and Juices

Beer Upgrades

	To Replace Pure Blonde	To Add a Third Beer
Western Australian Beers		
Little Creatures Pale Ale	+ \$2.00pp	+\$5.00pp
Little Creatures Rogers	+\$2.00pp	+\$5.00pp
International Beers		
Stella Artois	+\$3.00pp	+\$5.00pp
Peroni Nastro Azzurro	+\$3.00pp	+\$5.00pp

With our compliments

- Complimentary venue hire (normally \$1,500.00)
- White linen tablecloths, napkins and bridal/cake table skirting
- Complimentary welcome drinks and canapés in Lounge Bar for bridal party
- Dancefloor
- Staging for bridal table and/or band
- Lectern, microphone and PA system for speeches
- Personalised table menus and table seating plan
- Complimentary parking for guests (after 5.00pm)

Wedding Menus



Wedding Package Prices

	Beverage Package One	Beverage Package Two	Beverage Package Three	Beverage Package Four
Wedding Package 1	\$117.50 pp	\$120.50 pp	\$123.50 pp	\$128.50 pp
Wedding Package 2	\$126.50 pp	\$129.50 pp	\$132.50 pp	\$137.50 pp
Wedding Package 3	\$132.50 pp	\$135.50 pp	\$138.50 pp	\$143.50 pp
Cocktail Package	\$97.50 pp	\$100.50 pp	\$103.50 pp	\$108.50 pp

Please note that prices are current and are subject to increase in line with inflation
 Alternate drop menu - surcharge of 10% (food component only)
 Choice menu (main course only) - surcharge of \$10.00pp (maximum of 150 guests)

Minimum Guest Numbers

Please note that due to seasonal demand for The University Club's facilities on Saturday evenings, minimum numbers do apply. Please see below for more details.

Month	Banquet Hall (Dinner Only)	Club Cafe (Dinner or Cocktails)	Club Restaurant (Lunch or Dinner Only)	Formal Dining (Dinner or Cocktails)
January	100 guests	60 guests	60 guests	20 guests (sit down) 50 guests (cocktail)
February	100 guests	60 guests	60 guests	20 guests (sit down) 50 guests (cocktail)
March	120 guests	60 guests	60 guests	20 guests (sit down) 50 guests (cocktail)
April	120 guests	60 guests	60 guests	20 guests (sit down) 50 guests (cocktail)
May	120 guests	60 guests	60 guests	20 guests (sit down) 50 guests (cocktail)
June	100 guests	60 guests	60 guests	20 guests (sit down) 50 guests (cocktail)
July	100 guests	60 guests	60 guests	20 guests (sit down) 50 guests (cocktail)
August	100 guests	60 guests	60 guests	20 guests (sit down) 50 guests (cocktail)
September	120 guests	60 guests	60 guests	20 guests (sit down) 50 guests (cocktail)
October	120 guests	60 guests	60 guests	20 guests (sit down) 50 guests (cocktail)
November	120 guests	60 guests	60 guests	20 guests (sit down) 50 guests (cocktail)
December	120 guests	60 guests	60 guests	20 guests (sit down) 50 guests (cocktail)

Although the Club is normally closed on Sundays, we may (subject to management approval) be able to open upon request, however please note that a labour surcharge of \$1,500.00 and a guaranteed minimum of 100 guests would apply