



## WEDDING PACKAGES 2018-19



THE EASTERN GOLF CLUB  
MELBOURNE, AUSTRALIA

## **PACKAGE ONE**

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Chef's selection canapés on arrival

One entrée, one main course and own wedding cake for dessert

Beverage package one (five-hour)

\$125.00 per person

## **PACKAGE TWO**

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Chef's selection canapés on arrival

Alternate serve entrée, alternate serve main course, alternate serve dessert

One-night stay in a one-bedroom cottage (subject to availability)

Beverage package one (five-hour)

\$150.00 per person

## **PACKAGE THREE**

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Chef's selection canapés on arrival

Alternate serve entrée, alternate serve main course, alternate serve dessert / or  
wandering desert

One-night stay in a one-bedroom cottage (subject to availability)

Beverage package two (five-hour)

\$170.00 per person

## **COCKTAIL PACKAGE**

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Four savoury canapés, two substantial canapés and two dessert canapés

One-night stay in a one-bedroom cottage (subject to availability)

Beverage package one (five-hour)

AU \$140.00 per person



## ENTREE

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Poached chicken, avocado & sweetcorn salsa, mango purée, coriander **lg**

Heirloom tomato, smoked buffalo mozzarella, charred crouton, basil oil, balsamic **v**

Guinness braised beef rib, parsnip purée, scorched cocktail onion, baby herb & candied lemon salad

Pork belly, celeriac choucroute, fennel, apple & herb slaw, cider reduction **lg**

Beetroot cured salmon, squid ink lavosh, heirloom beetroot, beetroot gel, horseradish cream

Parmesan & goat's cheese, pasta veil, orange & black pepper zucchini, toasted sour dough crumb, beurre noisette **v**

Wagyu bresaola, roasted cauliflower purée, toasted brioche, 63-degree egg, truffle salsa

## MAINS

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Beef medallion, celeriac purée, baby carrot, wilted kale, chestnut, maple jus **lg**

Chicken breast, truffle croquette, smoked carrot purée, broccolini, jus

Braised lamb scotch, Paris mash, pickled roast fennel, oven dried tomato, rainbow chard, jus **lg**

Crisp skin barramundi, green curry sauce, julienne Asian vegetable salad, toasted rice **lg**

Grilled pork cutlet, crackling, sweet potato fondant, fennel purée, picked shallot, apple & watercress, Pedro xeminez jus **lg**

Spiced glazed duck breast, quinoa, beetroot & raspberry purée, macadamia dukkha, saltbush, jus

Gnocchi, pumpkin, asparagus, sage & goat's cheese, truffle cream sauce **v**

## DESSERT

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'Strawberries & Cream', vanilla panna cotta, white chocolate, compressed strawberry, baby basil **lg**

Salted caramel tart, berries, peanut brittle, crème fraiche

Dark chocolate fondant, raspberry toffee, brandy snap, vanilla ice-cream

Pear tarte Tatin, macadamia & fig parfait, toffee sauce, spun sugar

Salted milk chocolate bavaois, caramelised white chocolate, chocolate sponge, sour cherry, biscuit crumble

Coffee semifreddo, hazelnut praline, white chocolate ganache, dark chocolate wafer **lg**



## CANAPES

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Thai style chicken on sugar cane skewers  
Pork belly, spiced apple purée, crispy onion **lg**  
Prawn & coriander spring rolls, black vinegar dipping sauce  
Popcorn chicken, sweet chilli aioli  
Chickpea falafel, tzatziki & mint **v lg**  
Duck crepes, cucumber, Vietnamese mint & hoisin  
Spicy tofu & vegetable rice paper rolls, Asian dipping sauce **v lg**  
Goats cheese tartlets, semi dried cherry tomato **v**  
Seared scallop, samphire & a citrus salsa **lg**  
Truffle croquettes, aioli **v**

## SUBSTANTIAL CANAPES

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Barbeque pulled pork slider, slaw  
Chicken salad, coriander, Vietnamese mint, mango, cucumber, chilli, rice noodles **lg**  
Salt & pepper calamari, chips & aioli  
Mini beef slider, cheese, caramelized onion, cos & tomato relish  
Buttermilk fried chicken tenders, ranch sauce & spicy slaw  
Slow roast beef, pearl barley salad, jus  
King salmon, kaffir lime & coconut sauce, green papaya salad **lg**  
Lamb curry, coconut rice, cumin yoghurt **lg**  
Pumpkin & chickpea green curry, coconut rice **v lg**  
Hokkien noodles, Asian style mushrooms, daikon & spring onion **v**

## DESSERT CANAPES

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Mini white chocolate tart, raspberry crumb  
Lemon meringue tart  
Vanilla cream profiteroles  
Milk chocolate & salted caramel cones, peanut brittle  
Churros, dark chocolate ganache  
Raspberry friand  
Mini pavlova, cream & berries **lg**



## **BEVERAGE PACKAGE ONE**

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Willowglen Semillon Sauvignon Blanc

Willowglen Shiraz Cabernet

Willowglen Brut

Light and Heavy Beer

Soft Drink

Fruit Juice

## **BEVERAGE PACKAGE TWO**

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Willowglen Sparkling Brut

Ingram Road Chardonnay

Ingram Road Shiraz

Light and Heavy Beer

Soft Drink

Fruit Juice

## **BEVERAGE PACKAGE THREE**

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Individually tailored package

## **ADDITIONAL EXTRAS - MENU**

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Upgrade beverage package two	\$20.00 per person - subject to event timing
Function extension	\$100.00 per 1/2 hour excluding beverages
Additional canapé option	\$5.00 per person, per canapé
Additional substantial option	\$7.00 per person, per dish
Alternate serves per person, per course	\$5.00 per person, per course
Antipasto board	\$65.00 per board
Seasonal vegetable bowl	\$15.00 per table
Seasonal salad bowl	\$12.00 per table
Seasonal fruit board	\$38.00 per board
Cheese board	\$65.00 per board

## **ADDITIONAL EXTRAS - ACCOMMODATION**

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Accommodation	from \$299.00 per night
Breakfast	from \$24.90 per person

## **ADDITIONAL EXTRAS - GOLF**

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9 / 18 holes of golf	\$55.00 / \$95.00 per person
Shark Waters (Par-3 9-hole)	\$35.00 per person
Golf carts	\$20.00 (9 holes) / \$40.00 (18 holes) per cart

