



WEDDING PACKAGES 2019-20



THE EASTERN GOLF CLUB
MELBOURNE, AUSTRALIA

PACKAGE ONE

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

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

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

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)

\$140.00 per person



ENTREE

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

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**

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

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

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

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

DESSERT

'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

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

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

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

Willowglen Semillon Sauvignon Blanc

Willowglen Shiraz Cabernet

Willowglen Brut

Light and Heavy Beer

Soft Drink

Fruit Juice

BEVERAGE PACKAGE TWO

Willowglen Sparkling Brut

Ingram Road Chardonnay

Ingram Road Shiraz

Light and Heavy Beer

Soft Drink

Fruit Juice

BEVERAGE PACKAGE THREE

Individually tailored package

ADDITIONAL EXTRAS - MENU

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

Accommodation	from \$319.00 per night
Breakfast	from \$24.90 per person

ADDITIONAL EXTRAS - GOLF

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

DIETARY

Dietary codes: low gluten (lg) vegetarian (v)

The Eastern Golf Club is committed to serving the highest quality products made from a diverse list of ingredients that we source from our best seasonal suppliers. Given the wide selection of ingredients we use, we are unable to absolutely guarantee that any products noted on our menu as being "free" of a particular substance and do not contain traces of that substance that may cause you illness or discomfort if you suffer from allergies. We are happy to answer any questions regarding the menu, the ingredients we use and dietary requirements, but we take no responsibility in relation to the choice you make and the selections you make.

