



*Celebrate
your special day at
Wagga Wagga
Country Club*





Congratulations on your engagement and thank you for considering Wagga Wagga Country Club for your wedding celebrations.

The Wagga Wagga Country Club Function Room offers expansive views over Lake Albert and is surrounded by the lush greens and fairways of the golf course.

The Function Centre can cater for functions from 50 to 150 guests.

This information pack is designed to assist you with arrangements and outlines package options for your consideration.

Please be sure to read the Terms and Conditions and be aware that your final numbers and menu choices, including any special dietary requirements are to be received by us no later than 14 days prior to your function.

If you wish, we are happy to tailor a package to meet your specific requirements.

We look forward to making your special day a memorable one.

Wedding Package Options

DELUXE PACKAGES

2 Courses \$54 pp

3 Courses \$62 pp

PREMIUM PACKAGES

Selection of
6 Canapés,
Main and Dessert
\$62 pp

Selection of
4 Canapés,
Entree, Main and
Dessert
\$70 pp



PACKAGE INCLUSIONS

The following items are
included in all wedding
packages:

Room Hire

Oval tables seating 8/9
guests

White linen table cloths

Wedding cake table

Dance floor

Lectern and
microphone

Bride's Room

OPTIONAL EXTRAS

Linen napkins

Courtesy bus

(P.O.A)



Menu Selections

CANAPÉS

Select choices

- Crisp mini filo basket with tomato, olive and garlic salsa with crumbled feta and basil
- Fresh Coffin Bay oysters on spoons with avocado and lime aioli and salmon pearls
- Rare roasted lamb fillet on crostini with roasted tomato, rocket and feta
- Tempura battered prawns with honey, sesame and chilli sauce
- Warm teriyaki chicken and glass noodle mini tartlets
- Smoked salmon and dill crepe pinwheels with cucumber relish
- King prawn and avocado nori rolls with sweet soya
- Crab and caramelised onion pastry triangles
- Scallops wrapped in prosciutto with chilli lime butter
- Smoked chicken, mushroom and Brie tartlets
- Lamb and herb meatballs with mint infused yoghurt
- Roasted pumpkin and pine nut risotto balls
- Wagyu beef meatballs with tomato chilli jam
- Baby spinach, camembert and caramelised red onion tarts
- Sesame and parmesan discs with roasted mini Roma tomatoes

Menu Selections

ENTREES

Select 2 choices as alternate serves

- King Prawn Scallop Salad**
Fresh king prawns and scallops on a mesclun nest with chilli, raspberry, lemon zest dressing
- Smoked Atlantic Salmon**
Salmon and crisp tortilla stack with caper and dill crème and red onion and lemon zest marmalade
- Thai Marinated Satay**
Chicken tenderloin skewers on scented rice with a mild spiced pistachio nut sauce
- Smoked Trout Salad**
Local smoked trout with roasted cherry tomatoes, crumbled goats cheese with toasted pine nuts served on a dill blini with citrus dressing
- King Prawn Basket**
King prawns in a crisp tortilla cocktail basket with a tangy mango chilli mayo
- Mediterranean Antipasto Tasting Plate**
roasted vegetables, feta cheese, marinated olives, prosciutto, Hungarian salami and sourdough with pure olive oil
- Open Chicken and Mushroom Pastry Cup**
Tender chicken fillets with champignon mushrooms bound in a cream volute sauce garnished with fine julienne veg
- Lamb Fillet Noisettes**
Wrapped in smoky bacon, pan-seared, served on a petite potato latke with roasted vegetable salsa
- Individual Seafood Strudel**
Succulent seafood encased in a light filo parcel with a 3 cheese and dill sauce
- Warm Smoked Chicken Caesar Salad**
Grilled breast of smoked chicken sliced thinly atop a baby cos Caesar Salad with garlic croutons

Menu Selections

MAINS

All mains served with a bowl of fresh vegetables with honey sesame butter to each table along with fresh dinner rolls and butter.

Select 2 choices as alternate serves

- Rosemary Lamb Rack**
New seasoned semi boned lamb rack rubbed with rosemary and mint infused Murray River salt, served on a potato and sweet pea puree with rosemary jus
- Chicken Supreme**
Encrusted chicken breast supreme pocketed with bug tails, Brie and roasted garlic, served on julienne leek risotto with creamy hollandaise
- Reef 'n' Beef**
Grilled prime sirloin with BBQ prawn skewer napped with garlic and chive sauce, served on a roasted garlic crouton
- Char Grilled Beef Tenderloin**
Served on potato and bacon rosti with sautéed mushroom and red wine sauce
- Slow-roasted Lamb Rump**
Whole lamb rump basted in garlic and honey, served with rosemary mint mash and pan jus
- Grilled Barramundi Roulade**
Fillet roulade crusted with dukkah, served with scallop potatoes, caramelised leek and sautéed bok choy and a citrus aioli
- Chicken & Mushroom Parcels**
Plump chicken breast supreme stuffed with forest mushroom duxelle wrapped in filo parcel, served on truffle infused risotto and herb veloute sauce
- Herbed Atlantic Salmon**
Grilled salmon steak served on a potato latke with grilled asparagus and lemon dill sauce
- Roasted Scotch Fillet**
Thick cut scotch fillet of beef, served on melange of garlic-roasted vegetables with Burgundy sauce
- Prosciutto Wrapped Pork**
Seared tender pork loin fillet wrapped in prosciutto served on Mediterranean couscous with roasted tomato and red pepper sauce

Menu Selections

DESSERTS

Select 2 choices as alternate serves

- Apple and caramel crumble tart with crème fraiche
- Lavender crème brulee with double cream and fresh berries
- Voluptuous choc delight with layers of white and dark chocolate mousse with rich ganache and berry coulis
- Individual vanilla bean pannacotta with forest berry compote chocolate and blueberry bread and butter pudding with chocolate custard
- Warm butterscotch and pecan pudding
- Individual puddings with caramel sauce and mascarpone cornel
- Rich creamy citrus tart with orange Grand Marnier glaze and toasted coconut crusted vanilla bean ice cream
- Individual dark chocolate pudding with rich ganache, raspberry sauce and vanilla ice cream
- Sticky date pudding with caramelised macadamias, butterscotch sauce and lashings of cream
- Dessert Trio Plate served individually to all guests**
 - Chocolate-coated profiterole
 - Vanilla and passionfruit pannacotta with roasted pineapple salsa
 - Mini fruit kebab with honeyed dipping yoghurt

OR

- Cheese Platter to each table**
Gippsland Brie, King Island Blue, Bega Tasty, cheeseboard crackers, fresh fruits and berries accompanied by quince paste

Added Options

CHILDREN'S MENU

Children's Menu can be supplied upon request, starting at \$15pp

SUPPLIER'S MEALS

DJ and photographer/videographer will receive a complimentary meal

BEVERAGE PACKAGES

Packages start at \$35 pp

Packages available on request and can be tailored to your requirements

Phone for an appointment to discuss your special day

Wagga Wagga Country Club

(02) 6922 6444 manager@wwcc.com.au



Terms and Conditions

The following terms and conditions of Business are to ensure customers contracting with Wagga Wagga Country Club for functions held on the premises are aware of the conditions of hire.

All bookings are subject to approval of the Board of Directors of Wagga Wagga Country Club.

Functions may be tentatively booked and held for seven (7) days. If confirmation is not received at the close of business on the seventh day, we will assume that you no longer require us to hold this date and therefore it will be automatically released and become available for others.

Confirmation of the booking is given upon payment of the agreed room hire fee. This deposit is non refundable. Should your function extend past midnight (12am), a surcharge of \$150 per hour will apply (agreed and approved 30 days prior by the Board of Directors).

All food and surcharges are to be paid in full on confirmation of final number (minimum seven (7) days prior to event) with balance of all charges to be paid no later than 7 business days after the function. Credit card details must be provided on confirmation of final numbers, and if the balance owing is not paid within seven (7) days following the function, payment will be automatically charged to the authorised credit card.

Wagga Wagga Country Club abides by the NSW Responsible Service of Alcohol legislation and reserves the right to ask persons presenting as intoxicated, minors or persons whose behaviour is considered as disorderly, to leave the premises. It is the hirer's responsibility to ensure the orderly conduct of your guests, especially when leaving the premises at night. Management reserves the right to terminate the function, without refund of any monies, should such behaviour present a problem.

The bar will close at 11:45pm unless prior approval has been arranged before the function date.

The hirer is responsible for the safekeeping of personal belongings, merchandise and gifts. All care shall be taken for your property however no responsibility can be taken by the Club. If required, you should arrange your own personal insurance. The hirer is responsible for any damage to the building, facilities and furnishings on the property; and for loss however arising, as a result of any action by your guests or contractors.

Glitter, confetti and similar materials are prohibited and a cleaning charge of \$150 will apply for any debris. Should the premises be left in an unacceptable state, a cleaning fee may also be charged.

Wagga Wagga Country Club must be made aware of any external contractors (eg musicians, photographers etc.) prior to the function and are fully subject to management approval. Wagga Wagga Country Club reserves the right to apply limits/restrictions on these contractors so as not to impact on the venue and surrounds. All music must conclude by midnight.

External contractors must liaise with the venue in all matters of delivery, set up and break down and must at all times abide by the venue's regulations and instructions. All outside contractors are required to obtain their own Public Liability Insurance (minimum cover of \$10,000 000) and must provide certificate of proof to the Wagga Wagga Country Club. If Certificate of Currency is not supplied to the Club and the Contractor is uninsured, then by signing these terms and conditions you will be accepting liability on behalf of the Contractor for any personal injury or property damage which they may incur.

Prices are subject to change.

Confirmation

I/We _____ wish to confirm our booking.

Date of Wedding

Day _____ Month _____ Year _____

Number of Guests Approx _____

(Final numbers to be confirmed no later than 7 days week prior to the function date).

Contact Details

Bride's name _____

Phone (home) _____ (mobile) _____

Groom's name _____

Phone (home) _____ (mobile) _____

Postal Address _____

Email _____

Deposit of \$ _____ is attached.

Credit Card Details (in lieu of final payment within 7 days)

Name on card _____

Card Number Expiry ____/____

I hereby acknowledge that I have read and agree to all the terms and conditions as outlined by Wagga Wagga Country club.

Signature _____ Date _____

Office Use Only

Deposit amount _____

Menus Received _____

Receipt number _____

Confirmed Numbers _____

Date Received _____

Final Invoice Number _____

Recieved By _____

Final Invoice Paid _____