

Your Wedding

Begin your happy ever after at our West Lakes Golf Club

Welcome to West Lakes Golf Club, the perfect location to host your wedding.

Located next to picturesque West Lakes, we are only a few minutes from the beach, accommodation and a short drive to the CBD of Adelaide.

The Atrium with its panoramic views of the course and over the 9th green, through floor to ceiling windows is the perfect space to celebrate!!!

Our connecting Veranda offers an undercover, fresh air space that is perfect for pre-reception canapes & drinks and a Wedding Ceremony from 4.30pm.

On Course Wedding Ceremonies under the pines after 5.30pm are welcomed

We can comfortably accommodate up to 140 seated guests.

The Atrium is a balance of contemporary elegance and traditional style in which to create a special wedding experience for all.

Service on the day will include the delivery of excellent South Australian produce where possible and flexibility in configuring the space, food and beverage offerings to suit your individual needs.

We are all different!

I work closely with clients and our Hospitality Team to achieve the highest standard of Customer Service to make your Wedding Day a truly unique experience.

You are welcome to come to the club and view the spaces.

To arrange an appointment, please contact the club on (08) 8268 3850

Or call me directly on 0405 104 768

Email inquiries to marketing@westlakesgolfclub.com.au

Regards

Jo Kervers

Client Relationships Manager

West Lakes Golf Club

Our service to you on your special day

At West Lakes Golf Club, we understand how important your special day is to you and with our experience, superb food, attention to detail and strong emphasis on treating you and your individual needs with the utmost care when planning your wedding, we can commit to provide the following services:

- Our professional staff will even prepare and set your personal items
- We are committed to using South Australian brands and fresh produce
- The Atrium, our dining event space provides a stunning and unique picturesque setting to create those timeless memories on your special day
- Free onsite car parking for all of your guests
- Excellent service from our experienced hospitality team who will be on-hand to serve your guests from the beginning to the end of your celebration.
- Premium quality food options matched with our comprehensive beverage packages, ensuring your guests have an amazing experience at West Lakes Golf Club.

A picturesque setting

West Lakes Golf Club is located only minutes from the beach and a short drive to the city.

With accommodation nearby, West Lakes Golf Club provides a great central location to host your guests on your special day.

Our location also means there are many different backdrops for your wedding photographs in the vicinity of the Club. As well as the picturesque greens West Lakes Golf Club has to offer, there are also numerous other locations around the Golf Course you can get your photographs taken while your guests enjoy their canapes in The Atrium or on The Veranda. The beach, the wetlands and the Lake are just a short distance away, allowing you to capture lasting memories of your special day in a setting that is perfect for you.

A sit-down reception for minimum 60 people to a cocktail wedding for up to 150 people.

The Atrium Space and surrounds can cater for weddings of all styles and sizes.

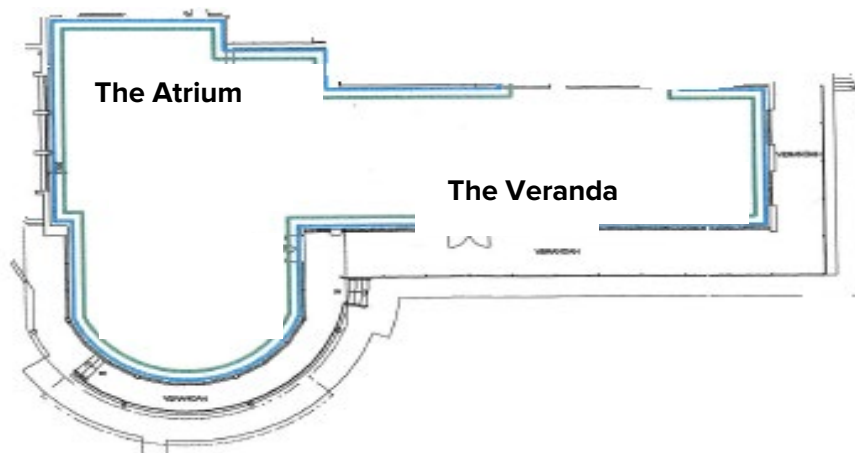
Live entertainment with your own styling is welcomed.

Licencing to Midnight

Location



The Clubhouse



Your Wedding Inclusions

Starting from as little as \$63 per person for a seated formal dinner, or a \$42 cocktail menu is available. We have a number of different packages available to suit all tastes and budgets.

All of our wedding packages include:

- Our Client Relationships Manager to assist in the planning of your special day
- No Room Hire
- Onsite car parking for your guests
- Choice of one of our food packages
- Choice of one of our beverage packages
- Choose a Selection of Beverages On consumption minimum \$1500 TAB
- Pressed white table linen & napkins
- Retreat area for bridal party
- In house sound system appropriate for speeches only
- 2 x wireless microphones
- Dance floor
- Access to West Lakes Golf Club surrounds for photographs (after 5:30pm)

Your Wedding Package

At West Lakes we endeavour to take the stress out of planning your wedding, our comprehensive food and beverage packages have been tailored to suit all tastes and budgets. Our Chef will happily cater for any dietary requirements that you or your guests may have. Planning your day is as simple as choosing which of our food and beverage packages is best suited to your needs. You may also wish to add on any of the additional optional extras or services we provide to make the day yours.



Ceremony Package

Have your ceremony and reception in the one picturesque location

On the Veranda from 4.30pm or on the course under the Pines from 5.30pm

For only \$850 you will receive:

- 25 white Americana chairs
- Signing table
- Your Choice of Arbour with faux floral display
- Location can be on the Veranda or Under the Pines on our course

Additional extras can be supplied and quoted where needed.

Americana chairs, Isle Runner, Isle decorations, Fresh Floral Arrangements

Optional Upgrades

To make your day a unique experience for you and your guests you can also add one of our additional upgrades to your chosen food and beverage packages.

- Large Antipasto or Cheese platters (serves 15) are \$165 per platter
- Chair covers including sash in colour of your choice are \$8 each
- Bridal and cake table dressing and decorations are \$280
- Table centrepieces are available from \$60
- Tea & Instant Coffee at no charge

Please talk to our Client Relationships Manager to discuss your requirements.



Food packages

Cocktail package - \$42 per person

Please choose five items from our Canapes Menu which will be served to you on your wedding by our dedicated wait staff during your booked two-hour time slot.

Silver package - \$63 per person

Choose one soup or entree, two mains - alternate drop and one dessert from our menu

Gold package - \$74 per person

Choose two entrée, two mains - alternate drop and one dessert from our menu offering.

Platinum package - \$90 per person

30 minutes of canapés served by our wait staff is included in our platinum package. Alternate Drop, choose two entrées, two mains and two desserts from our menu offering.

Surcharges apply to the above prices for under 60 guests (\$10 per person)

No Charge for Dietary requirements

Our chefs can cater for most Dietary requirements, just let us know who and what the requirement is and we will provide the appropriate offering.



Complete Wedding Packages

Gold wedding package (minimum 60 guests) – \$147 per person

- 30 minutes of chef's canapés served with pre-dinner drinks.
- One entrée, two mains - alternate drop and one dessert.
- Personalised menu printing.
- Standard beverage package (5 hours).
- Chair covers including sash in colour of your choice.
- Bridal and cake table dressing and decorations.
- Table decorations from our supplier's selected range.
- DJ to entertain your guests.
- One night's accommodation at the Lakes Resort Hotel in an executive spa suite.

Platinum wedding package (minimum 60 guests) – \$168 per person

- 30 minutes of chef's canapés served with pre-dinner drinks.
- Alternate Drop - Choice of two entrées, two mains and two desserts
- Personalised menu printing.
- Premium beverage package (5 hours.)
- Chair covers including sash in colour of your choice.
- Bridal and cake table dressing and decorations.
- Table decorations from our supplier's selected range.
- DJ to entertain your guests.
- One night accommodation at the Lakes Resort Hotel in a studio spa suite.



Cocktail Food Menu \$42 per person

A Cocktail Wedding Reception is more of a casual stand up format.

Roving Platters of your **5 Selections** are served over 2 hours to your guests.

You could add **Antipasto Platter** to the welcome table on arrival and finish with

your Cake wrapped and served to your guests and a **Cheese Platter** to finish. **Delicious!!**

This package requires a minimum of 60 guests.

Hot Cocktail Food Items

Porcini Arancini,

mozzarella & parmesan with truffle aioli (V)

Duck Spring Rolls

hoisin dipping sauce (VO)

Falafel

with dill pickle & onion salsa (V/VE)

Haloumi Chips

with lemon aioli (V)

Mini Chicken Parmigiana' s

with nap sauce & cheese

Buttermilk Chicken Bites

with Siracha aioli

Asian Skewers - Chicken

with peanut sauce and coriander (GF)

Lamb Koftas

harissa spiced koftas & honey yoghurt (GF)

Fish Goujons

crumbed fish pieces with tartare & lemon

Tempura Prawns

with chipotle sauce

Crispy Salt & Pepper Squid

with dill lemon aioli & fried capers

Gourmet Cocktail Pies

tomato ketchup (VO)

Gourmet Pizzas (VO/GFO)

Sliders

Beef & American Cheese

Pulled Pork & Slaw

Southern Fried Chicken & bacon

Falafel & iceberg lettuce (V/VE)

Cold Cocktail Food Items

Assorted Sushi with wasabi, soy, pickle & ginger (VO)

Caramelised Onion, Feta & Thyme tarts (V)

Beetroot & Goats Cheese Tarts (V)

Tomato & Basil Bruschetta (V/GFO)

Salmon Vol au Vent with Neufchatel, dill & lemon

Smoked Salmon & Avocado Tartlets

with cream cheese & dill

Roast Beef En Crouete

with cornichons & horseradish cream

Additions

Gourmet Antipasto Platter \$165 – serves 15

Cheese Platter \$165 – serves 15

House Made Dip Platter – \$125 – serves 15

2 Dips, marinated olives, nuts, fruits, crudites with crackers & breads (V/GFO/VE)

Hot Chips, Ketchup & Garlic aioli \$12 per bowl

Potato Wedges, sweet chill & sour cream
\$14 per bowl

Cake Service \$60 per cake

Chef will cut your cake, wrap onto platters served to your guests

Seated Menu - Options

Soups

Creamy Pumpkin (V)

Minestrone (VO)

Mediterranean Spiced Tomato & Bacon (VO)

Potato, Leek & Bacon (VO)

ENTRÉE

Harris Smoked Trout with Potato salad, baby capers & seeded mustard mayonnaise

Porcini Arancini (V)

Porcini mushroom, parmesan and mozzarella cheese with truffle aioli

Caramelised Onion, roasted beetroot & feta Tart (V/GFO)

with rocket, cherry tomatoes and aged sweet vinegar

Chicken & Asparagus Vol au Vent baked with bechamel sauce

Moroccan Grilled Beef or Chicken Skewers on cous cous salad with mint yoghurt

Crispy Pork Belly Vermicelli thai salad with ginger & brown sugar caramel (GF)

Porcini Mushroom Tortellini (V/VO) with roasted pumpkin & beetroot puree

Salt & Pepper Squid or Prawns Vietnamese slaw & mild wasabi mayonnaise

Grilled Tandoori Prawn Skewers (GF) with mango, avocado & coriander salsa

MAIN COURSE

MSA 250g Sirloin Steak (GF)

Pressed Potato Galette, herb butter & red wine jus

200g Beef Fillet (GF)

Topped with Mushroom Duxelle served on creamy mashed potato & jus

Seared Rosemary Lamb Backstrap (GF)

on parsnip purée with blistered heirloom cherry tomatoes & mint jus

Pork Fillet Medallions or **250g Pork Cutlet** (GF)

on roasted sweet potato puree, apple compote and tawny port glaze

Confit Duck leg

Hoisin sauce, warm buckwheat noodle salad with sesame dressing

Chicken Breast Romesco

Patatas Bravas & roasted capsicum romesco sauce

Chicken Saltimbocca (GF)

Marinated with sage, wrapped in prosciutto on Paris mashed potato & chicken jus

Dukkah Crusted Barramundi

on kipfler potato & caramelised onions finished with sauce Bearnaise

Atlantic Salmon (GF)

with kipfler potato & caramelised onions finished with sauce bearnaise

House made Cannelloni

Baked in basil tomato passata with Ricotta & baby spinach (V)

Bowls of Steamed Seasonal Greens served per table self-serve

Seated Menu - Options

DESSERT

Mango Mousse Dome with coconut centre & raspberry dust

Frangipani Tart with fig, raspberry, pistachio vanilla cream

Chocolate Tart filled with raspberry & chocolate ganache

Lemon Citrus Tart shortbread case, lemon curd with white chocolate ganache

Chocolate Mousse with dark chocolate & salted caramel

Sticky Date Pudding with butterscotch sauce

Cake Cutting Service

\$4 Per person to cut, plate and serve with coulis & cream as a dessert

\$60 to cut, wrap and serve on platters for you guests to take home



CHILDREN'S MENU \$20 per child

Select one main & one dessert (V/VG/GF options available)

MAIN

Crumbed or Grilled Chicken Tenders chips & sauce salad

Gourmet Mini Burger chips & sauce

Crumbed fish chips & sauce

Mini 120g Sirloin Steak with mash, vegetables & gravy

DESSERT

Double Scoop of ice cream with choc topping & sprinkles

Nut sundae

Sticky Date Pudding & vanilla ice cream

Beverage Packages

Standard - \$50 per person (five hours service)

Jugs of soft drink

Beer West End Draught, Tooheys Old, Hahn SuperDry, Hahn SuperDry 3.5, Coopers Pale Ale, XXXX Gold, Hahn premium Light, Bottled Cider

Sparkling with both White and Red wine styles

Sparkling

Willowglen Sparkling Brut

White

Deen De Bortoli Chardonnay
Deen De Bortoli Sauvignon Blanc
Serafino Moscato

Red

Deen De Bortoli Shiraz
Deen De Bortoli Cabernet Sauvignon

Premium - \$55 per person (five hours service)

Jugs of soft drink

Beer Little Creatures Pale Ale, West End Draught, Tooheys Old, Coopers Pale Ale, Hahn SuperDry, Hahn SuperDry 3.5, XXXX Gold, Hahn Premium Light, Bottled Cider

Your choice of 1 Sparkling, 2 White wines and 2 Red wines from the following:

Sparkling

90 Mile Brut
Howard Sparkling Pinot Chardonnay

White

Serafino Moscato
Claymore Nowhere Road Riesling
Paxton Pinot Gris
Woodstock Sauvignon Blanc
Giesen Sauvignon Blanc
Howard Sauvignon Blanc

Red

Mr Mick Rose
Woodstock Grenache Rose
Paxton Queen of the Hive Blend
Paxton AAA Shiraz Grenache
Woodstock Cabernet Sauvignon
Scarpantoni School Block Shiraz
The Hedonist Shiraz
Wirra Wirra Church Block Shiraz
Woodstock Shiraz Cabernet

Beverages on consumption - \$1,500 minimum spend applies

Our wide selection of beers, wines and spirits can be arranged to be charged to a tab to be settled at the conclusion of the function.