



VICTOR HARBOR CONVENTION CENTRE

*Wedding Pack*

---

# VENUE HIRE

---

## CEREMONY

### GARDEN

500.00

Includes 40 white americanas, clothed signing table, two chairs, arbor draping

Extra set up requirements

60.00 per hour

## RECEPTION

### MCCRACKEN COUNTRY CLUB

Exclusive Use

## RECEPTION SET UP

White or black table cloths

White or black chair covers

White or black napery

Skirting for bridal table, gift table & cake table

Personalised menus, crockery, cutlery & glassware

Wedding co-ordinator

Premium coffee machine

**Saturday [MAX 8 HRS]**

**2500.00**

**Sunday [MAX 8 HRS]**

**3000.00**

**Monday - Friday [MAX 8 HRS]**

**2000.00**

**Public Holidays [MAX 8 HRS]**

**4000.00**

## EXTRAS

Ceiling Drapes

POA

Stylizing Lighting

POA

Dance Floor

POA

## MINIMUM SPEND

Monday – Thursday: N/A

Friday: \$12,000

Saturday: \$14,000

Sunday: \$16,000

## PLEASE NOTE, WE ARE A CASHLESS VENUE

We endeavour to provide requested dietary requirements, but due to trace allergens in our kitchen environment and supplied ingredients we are unable to guarantee complete allergy free meals.

Menu subject to change to due availability. Conditions may apply.

---

## PRE/POST DINNER

---

Pre dinner canapes - Choice of 3	15.00 per person
Antipasto platter [approx 10 people]	60.00 per platter
Bread and dips platter [approx 10 people]	50.00 per platter
South Australian cheese platter [approx 10 people]	75.00 per platter
Your own celebration cake - Served with raspberry coulis, cream & strawberries	3.00 per person
Your own celebration cake cut on to platters	1.50 per person

### COCKTAIL PARTY MENU

<b>Canapes One</b>   Choice of 8 canapes	40.00 per person
<b>Canapes Two</b>   Choice of 6 canapes + 2 mini meals	50.00 per person
<b>Canapes Three</b>   Choice of 4 canapes + 4 mini meals	60.00 per person

### COLD CANAPÉS

Smoked salmon volovant with salmon pearls [gf]
Duck liver parfait with red onion jam on toast
Sesame & soy beef tartare with taro crisp [gf,df]
Vietnamese rice paper & prawn rolls [gf,df]
Coffin bay natural oysters served with fresh lime & pepper [gf,df]
Kalamata olive tapenade & goats cheese tartlet [v]
Tomato & basil crostini with aged balsamic [v,df]
Assortment of sushi rolls with pickled ginger & wasabi mayonnaise [v,gf,df]

### HOT CANAPÉS

Assorted arancini with preserved lemon aioli [v]
Vegetable spring rolls with sweet chilli dip [v,df]
Potato & pea samosa with mint yogurt dip [v]
Spinach & ricotta pastizzi [v]
Steamed prawn gyoza dumpling with ginger & soy [df]
Thai fish cakes with spring onion & nam jim dressing [gf,df]
Tempura of tiger prawns with japanese mayonnaise [df]
Chicken saltimbocca skewers with honey, mustard vinaigrette [gf,df]
Malaysian chicken satay with spicy peanut sauce [gf,df]
Confit duck spring rolls & hoisin dip [df]
Skewer of teriyaki beef [gf,df]
Angus beef pie, tomato chutney
Lamb kofta, tahini yoghurt [gf]

### MINI MEALS

Battered flathed & chip with tartare [df]
Salt & pepper squid, asian salad, nam prik dressing [df]
Southern fried chicken tenders, red cabbage pickle, chilli aioli [df]
Butter chicken with cardamom scented rice [gf]
Honey sesame chicken with sticky jasmine rice [gf,df]
Mini cheese burgers, tomato relish
Thai beef with rice noodles [gf,df]
Beef stroganoff with pilaf rice
Pulled pork sliders with pickled cabbage, bbq sauce
Roasted pork belly bao buns, with cucumber pickle & hoisin
Sweet & sour pork with steamed rice [df]
Orecchiette with wild mushrooms & truffle [v]

---

# SET MENU

---

**2 COURSE SET MENU** 60.00 per person

**3 COURSE SET MENU** 75.00 per person

Additional alternate drop per course 4.00 per person

Additional choice menu per course 8.00 per person

Max 100 people for choice menu + max of 2 choices per course.

Vegan menu available on request

## ENTREE

### COLD

“Harris” smokehouse salmon, pickled cucumber & radish, shaved beetroot, horseradish cream [gf]

Prosciutto & heirloom tomato salad, woodside goats curd, focaccia croute, basil oil & aged balsamic

Sesame tuna & avocado tian, taro chips, soy vinaigrette, wasabi mayonnaise [gf,df]

## ENTREE

### HOT

Confit duck leg, wilted baby gem, roasted butternut & sticky maple glaze [gf,df]

Cider braised pork belly, celeriac puree, braised red cabbage, Parsnip chips & star anise glaze [gf,df]

Pappardelle with veal & tomato ragu, basil oil, shaved parmesan

Char grilled king prawns, vermicelli rice noodles, asian greens & coonbroth [gf,df]

Seared snapper fillet, confit tomato, sautéed baby spinach, saffron essence & balsamic reduction [gf]

---

# SET MENU

---

## MAIN

### FROM THE OCEAN

Pan fried barramundi fillet, cannellini bean, green pea & Chorizo ragu, snow pea tendrils, gremolata [gf,df]

Char grilled sword fish, tagliatelle with parsley & preserved lemon, tomato & caper vinaigrette [df]

### FROM THE COOP

Pancetta & sage wrapped chicken fillet, potato gratin, ratatouille, roquette leaves, red wine glaze [gf]

Pan seared chicken breast, wild mushroom risotto croquette, grilled asparagus & truffle jus

### FROM THE PADDOCK

Grass fed, angus beef fillet, sweet potato puree, portobello mushroom, sautéed silverbeet & thyme jus [gf]

Char grilled beef tenderloin, soft parmesan polenta, green beans, red wine & confit garlic gravy [gf]

Slow cooked angus beef striploin, crushed potato, charred broccolini, slow roasted vine tomatoes, sauce béarnaise [gf]

Slow cooked rump of lamb, caramelized onion mashed potato, roasted baby carrots, rosemary jus [gf]

## DESSERTS

Apple & blackberry frangipane, salted caramel syrup, cinnamon cream, apple crisp

Cherry chocolate mousse, coconut ice-cream, hazelnut dacquoise [gf]

Honey panna cotta, raspberry sorbet, wattleseed & macadamia praline, fresh berries [gf]

Strawberry & mascarpone tart, burnt almonds, italian meringue, sticky balsamic & baby basil leaves

---

## SHARING MENU

---

**ANTIPASTO PLATTER** [approx 10 people] 60.00 per platter

Local hams & salami, olives, pickles, marinated vegetables, frittata, bocconcini & toasted sour dough

**BREAD & DIPS PLATTER** [approx 10 people] 50.00 per platter

A selection of chef's homemade dips, crudities, toasted sourdough & pitta

**SHARED MAINS** - 65.00 per person [choose 3]

Pan seared chicken breast

Slow roasted grass fed angus sirloin

Lamb rump marinated with rosemary & garlic

Roasted pork loin with crackle

Baked salmon fillet

Pan seared barraumndi fillet

**ALL SERVED WITH**

Roast potatoes, glazed carrots, minted beans & red wine gravy

**SHARED DESSERTS** - 15.00 per person [choose 3]

Tiramisu - Sour cherry trifle - Crème caramel- Vanilla panna cotta - Chocolate mousse- Strawberry pavlova - Blueberry cheesecake- Banoffee pie- Lemon meringue pie - Chocolate ganache tart - Custard fruit tart

**CHILDRENS MENU** - 25.00 per child

Inclusive of soft drinks [available up to age 12]

**MAIN COURSE** (Choose One Option)

Beef Ravioli, With Tomato Sauce & Cheese

Chicken Nuggets With French Fries & Fresh Salad

Battered Fish & Chips With Fresh Salad

**DESSERT**

Ice Cream Sundae With Chocolate Sauce

---

## PLANT BASED MENU

---

### 2 COURSE SET MENU

55.00 per person

### 3 COURSE SET MENU

70.00 per person

Additional alternate drop per course

4.00 per person

Additional choice menu per course

8.00 per person

Max 100 people for choice menu + max of 2 choices per course.

### ANTIPASTO PLATTER

12.00 per person

Olives, pickles, marinated vegetables, Frittata, vegan cheese & toasted sour dough

Your own celebration cake

3.00 per person

Plated with raspberry coulis & strawberry garnish

### ENTREE

Avocado and tomato tian with mixed leaves & shallot vinaigrette [gf]

Spinach & vegan mozzarella crepe, tomato sugo, basil oil

Green pea & asparagus arancini, sweet potato puree, snow pea tendrils

Carpaccio of silken tofu with soy & sesame dressing, pickled cucumber & radish, shaved beetroot [gf]

### MAIN

Eggplant lasagna, rocket salad

Lentil cutlet, caramelized onion mashed potato, charred broccolini

Char grilled provencal vegetables with salsa verde [gf]

Wild mushroom pithivier with madeira & lentil vinaigrette

Char grilled butternut steak, sous-vide with garlic & thyme, White bean cassoulet [gf]

### DESSERT

Aquafaba pavlova with raspberry sorbet & fresh berries [gf]

Adelaide hills apple pie with soy vanilla ice cream

Coconut tart, crystallized ginger, mango sorbet

Banana & walnut cake, salted toffee, chocolate ganache [gf]

---

# DRINKS PACKAGES

---

<b>4 HR</b>	<b>5 HR</b>	<b>6 HR</b>
50.00	60.00	70.00

## BUBBLES

The Lane Vineyard Lois 'Blanc de Blanc' NV (Adelaide Hills SA)

## WHITES

Tom Foolery 'Cut & Run' Riesling 20 (Eden Valley SA)

Shaw & Smith Sauvignon Blanc (Adelaide Hills SA)

Mojo Moscato (SA)

## REDS

'Start a Conversation' Rose (Barossa Valley SA)

Tom Foolery 'Young Blood' Grenache (Barossa Valley SA)

Hither & Yon Tempranillo (McLaren Vale)

Tom Foolery 'Young Blood' Shiraz (Barossa Valley SA)

## BEERS

Coopers Pale Ale

Hahn Super Dry

Prancing Pony 'Sunshine Ale'

Prancing Pony 'Stage Rodie' Mid Strength

Coopers Light

## CIDER

Adelaide Hills Apple Cider

## SOFT DRINKS

Pepsi, Pepsi Max, Solo, Lemonade, Apple Juice + Orange Juice

## DRINKS ON CONSUMPTION

Minimum spend Monday – Friday : \$4000

Minimum spend Saturday + Sunday : \$4500

Beverage list available upon request.





McCRAEKEN

---

## CONTACT US

---

**[mccrackencountryclub.com.au](http://mccrackencountryclub.com.au)**

[functions@mccrackencountryclub.com.au](mailto:functions@mccrackencountryclub.com.au)

1300 919 830

McCraeken Dr,  
Victor Harbor SA 5211