

WEDDING PACKAGES

WARRAGUL RECEPTION AND CONFERENCE CENTRE



WARRAGUL
& RECEPTION
CONFERENCE
CENTRE

WEDDINGS

WARRAGUL RECEPTION AND CONFERENCE CENTRE

WELCOME

Congratulations on your engagement and thank you for considering Warragul Reception and Conference Centre as your wedding reception venue.

The Warragul Reception and Conference Centre is Gippsland's premier function venue and a recognised specialist wedding reception venue.

We have a full range of wedding packages that can be tailored to fit your budget and tastes and have a dedicated Events Manager to ensure that all your requirements are met.

The Warragul Reception and Conference Centre offers modern cuisine with menus that can be tailored to your specific needs. Special dietary requirements can also be catered for.

Your wedding day is one of the most important days of your life and one that will be remembered forever. We know how hard planning a wedding can be, so let us help make your day unforgettable.

We welcome the opportunity to show you our venue and partner with you to create the wedding of your dreams.

Kind Regards,

Alex Wiedermann
Events Manager



WEDDINGS

WARRAGUL RECEPTION AND CONFERENCE CENTRE



THE VENUE

Located at the magnificent Warragul Country Club, the Warragul Reception and Conference Centre truly is 'A Venue Like No Other.'

The brand new Reception Centre was custom-made just for you. With modern contemporary decor and fixtures of the highest quality, the venue radiates as it competes for your attention amidst the gorgeous trees and rolling green hills of the golf course in the backdrop.

Whether you're planning a three-course banquet or cocktail style reception, our team of chefs have your needs, and budget covered.

Also on offer to the bride is a personal bridal room to prepare for the grand entrance into the magnificent modern reception area, catering for up to 160-seated guests.

The venue, the gorgeous green outlook and the location make the Warragul Reception and Conference Centre 'A Venue Like No Other.' So if you're looking for a venue fitting of your big day, please request a brochure or contact our friendly staff today.

COCKTAIL PACKAGE

WARRAGUL RECEPTION AND CONFERENCE CENTRE

COCKTAIL PACKAGE

A selection of canapés will be served to you and your guests over a 4 hour period

INCLUSIONS

- Food menu as specified
- Cake service – cutting and plating of wedding cake
- Beverages on consumption
(Optional extra: Beverage Package, see last page)
- Tea and coffee
- Lectern with cordless microphone
- Dance Floor
- Personal wedding co-ordinator
- Private bridal room

CANAPÉS

Oyster Shooter, choice of Bloody Mary or Lime, Tequila and chilli

Assorted Sushi Rolls with light soy and wasabi

Ricotta, cherry tomato and basil crostini

Smoked Salmon, dill and crème fraiche blini

Pork and Prawn Rice Paper Rolls

Assorted Mini Pies

Tandoori Chicken Skewers with cucumber Yoghurt

Pork and Ginger Spring Rolls

Wasabi Mayonnaise Prawns

Gazpacho with basil oil

Pumpkin arancini with garlic aioli

MINI MEALS

Lime and chilli squid

Fish and Chips

Noodle Box

Mini Angus Burgers

COCKTAIL PACKAGE

WARRAGUL RECEPTION AND CONFERENCE CENTRE

CHILDREN'S MENU

This menu is designed for children under 12 years of age.

MAIN

Please choose 1 item from the selection below

Fish and chips with lemon and tomato sauce (g) (d)

Chicken nuggets and chips with tomato sauce (g) (d)

Mini cheese burger with chips

DESSERT

Please choose 1 item from the selection below:

Ice cream trio of vanilla, chocolate and strawberry

Banana pancake with caramel sauce and ice cream

Mixed berry pancakes with berry compote and ice cream

Rates (per person) based on Cocktail Wedding Packages.

COCKTAIL RECEPTION

May 2016 – September 2018

All Year	Birdie Package	Children
Saturday	\$50	\$17.50
Sunday - Thursday	\$45	\$17.50

Room hire not included in package

ROOM HIRE RATES

Peak	1 Room	2 Rooms
Saturday	\$500	\$850
Sunday — Thursday	\$400	\$750

*Cocktail Receptions not available Fridays

**Unfortunately Mother's Day, New Year's Eve and Christmas Day are not available. All other public holidays are price on application

*** (d) dairy free (g) gluten free (v) vegetarian

DELUXE PACKAGE

WARRAGUL RECEPTION AND CONFERENCE CENTRE

DELUXE PACKAGE

Pre-Dinner Canapés, Entrée and Main. Optional extra course: Dessert

INCLUSIONS

- Arrival canapés
- 2 Course menus
- Cake service – cutting and plating of wedding cake
- Freshly baked bread rolls
- 2 hours of standard alcohol package
- Tea and coffee
- Round banquet tables of 10 guests
- White table cloths with napkins
- Dance Floor
- Lectern with cordless microphone
- Personalised wedding menus
- Personal wedding co-ordinator
- Private bridal room
- Wedding Menu tasting included for bride and groom, 50% off for extra guests

CANAPÉS

Please choose 3 items from the selection below:

COLD CANAPÉ SELECTION

Oyster Shooter, choice of Bloody Mary and Lime, Tequila & Chilli (g)

Soup Shooters: Thai Pumpkin or Chilled Cucumber with Tiger Prawn

Assorted Sushi Rolls with light soy and wasabi

BBQ Pork and Prawn Rice Paper Rolls

Shucked Oyster with chilli mango salsa

Gazpacho with Basil Oil

Apple and Duck Rice Paper Rolls

Smoked Salmon, crème fraiche and dill pikelets

Assorted Dips with infused olive oil and warm Turkish pide

HOT CANAPÉ SELECTION

Pork & Ginger Spring Rolls with sweet chilli and Coriander sauce

Tandoori Chicken with lemon yoghurt

Duck and Hoi Sin Pie

Crumbed Fried Camembert with cranberry sauce

Mini Butter Chicken Wellingtons with cucumber raita

BBQ Wagyu Pie with sweet tomato ketchup

Fresh Oysters Kilpatrick

Pulled Pork Popper with onion jam

Cheesy Polenta Bites with thyme aioli

DELUXE PACKAGE

WARRAGUL RECEPTION AND CONFERENCE CENTRE

ENTRÉE

Please choose 2 items to be served alternately from the selection below:

- Thai Beef Salad, medium rare beef with Thai dressing and coriander salad
- Prawn & Avocado Salad with cherry tomatoes and blackened walnuts
- Cured Salmon served with white radish, micro capers, shaved fennel and carrot Caprese
- Goats Cheese Salad with pancetta, heirloom tomato, watercress and raspberry vinaigrette
- Crispy Salt and Pepper Squid with Asian slaw
- Steak and Mushroom filo with herb and tomato relish
- Large Pumpkin & Ricotta Ravioli with pine nuts, sage and burnt butter
- Slow Roasted Pork Belly with cauliflower puree and champagne poached pear
- Lightly Battered Tequila Prawns with crunchy mango and coriander salad
- Confit Duck and wild mushroom risotto
- Soup options available upon request

MAIN

Please choose 2 items to be served alternately from the selection below:

- Italian style Chicken Roulade with sherry & capsicum coulis, shaved radish salad and balsamic glaze
- Confit Duck Leg with French lentils, cauliflower puree and speck lardons
- 5 hour Braised Beef, parsnip puree and roasted mini roma tomatoes
- Lamb Rump served medium with creamy pumpkin puree, heirloom vegetables and caramel onion jus
- 15 Hour slow cooked scotch fillet, with hand cut Cajun wedges and smoked garlic butter
- Slow Cooked Crispy Skinned Pork Belly on potato Gratin, Dutch carrots and apple compote
- Pork Rib Eye with creamy Irish style mash potato, apple and fennel jelly
- Lemon Myrtle baked Barramundi with sweet corn puree topped with micro corn shoots
- Fresh Potato Gnocchi simmered through chardonnay cream sauce with pesto, spinach, pinenuts and semi dried tomatoes
- Large Fresh Ravioli filled with smoked salmon & ricotta with chardonnay cream, dill, capers and horseradish
- Free range Chicken Breast wrapped in smokey bacon. On potato rosti, heirloom vegetables and wild mushroom cream sauce

DELUXE PACKAGE

WARRAGUL RECEPTION AND CONFERENCE CENTRE

OPTIONAL DESSERT COURSE

\$15.00 PER PERSON

Please choose 2 items to be served alternately from the selection below

Lemon Meringue with Berry Compote and double cream
Champagne Poached Pear with fresh berry salsa and mascarpone
White chocolate and macadamia brownie with double cream
Apple and Raspberry Crumble with vanilla bean anglaise
Sticky Date pudding with caramel sauce and double cream
Profiteroles filled with crème patisserie topped with fudge sauce
Cookies and Cream cheesecake with berry coulis cream and berries

OPTIONAL DESSERT PLATTERS

\$15.00 PER PERSON

Lemon Curd Tart
Raspberry and Lime Tart
Cookies and Crème Cheesecake
Orange and Poppyseed Cake (g)
Apple Crumble Tart
Orange and Almond (g)
Duo Mousse Cup

OPTIONAL DESSERT BUFFET

\$22.00 PER PERSON

Chocolate Fondue Fountain
Shortbread
Strawberries
Marshmallows
Watermelon
Melting Moments
Brownie Pieces
Pineapple
Mixed Petit Fours
Mini Baileys Mousse
Petit Pavlova's
Choice of Pudding
Sticky Date
Banana & Walnut
Golden Syrup

DELUXE PACKAGE

WARRAGUL RECEPTION AND CONFERENCE CENTRE

CHILDREN'S MENU

This menu is designed for children under 12 years of age.

MAIN

Please choose 1 item from the selection below:

Fish and chips with lemon and tomato sauce (g) (d)

Chicken nuggets and chips with tomato sauce (g) (d)

Mini cheese burger with chips

DESSERT

Please choose 1 item from the selection below

Ice cream trio of vanilla, chocolate and strawberry

Banana pancake with caramel sauce and ice cream

Mixed berry pancakes with berry compote and ice cream

DELUXE RECEPTION

PEAK SEASONS (PER PERSON):

September 2016 – April 2017 September 2017 – April 2018

Alcohol Included, with basic drinks package for 2 hours

Peak	Eagle Package	Children
Saturday	\$99	\$17.50
Sunday - Thursday	\$85	\$17.50

OFF PEAK SEASON:

May 2016 – August 2016 May 2017 – August 2017

May 2018 – August 2018

Alcohol Included, with standard drinks package for 2 hours

Off Peak	Eagle Package	Children
Saturday	\$85	\$17.50
Monday - Thursday	\$70	\$17.50

Rates based on Deluxe Wedding Packages

Room hire not included in package

ROOM HIRE RATES

Peak	Room
Saturday	\$850
Sunday – Thursday	\$750

*(d) dairy free (g) gluten free (v) vegetarian

**Receptions not available Friday nights

***Unfortunately Mother's Day, New Year's Eve and Christmas Day are not available. All other public holidays are price on application.

PREMIUM PACKAGE

WARRAGUL RECEPTION AND CONFERENCE CENTRE

PREMIUM PACKAGE

Pre-Dinner Canapés, Entrée, Main, your choice of Dessert style

Optional extra courses: Cheese Platters for tables

INCLUSIONS

- Arrival canapés
- 3 Course menu
- Cake service – cutting and plating of wedding cake
- Freshly baked bread rolls
- 5 hours of standard alcohol package
- Tea and coffee
- Round banquet tables of 10 guests
- Chair covers and Sashes
- Table Runners
- White table cloths with napkins
- Dance Floor
- Lectern with cordless microphone
- Personalised wedding menus
- Personal wedding co-ordinator
- Complimentary room hire
- Private bridal room
- Wedding Menu tasting included for bride and groom,
50% off for extra guests

PREMIUM PACKAGE

WARRAGUL RECEPTION AND CONFERENCE CENTRE

CANAPÉS

Please choose 3 items from the selection below:

COLD CANAPÉ SELECTION

- Oyster Shooter, choice of Bloody Mary and Lime, Tequila & Chilli (g)
- Soup Shooters- Thai Pumpkin or Chilled Cucumber with Tiger Prawn
- Assorted Sushi Rolls with light soy and wasabi
- BBQ Pork and Prawn Rice Paper Rolls
- Shucked Oyster with chilli mango salsa
- Gazpacho with Basil Oil
- Apple and Duck Rice Paper Rolls
- Smoked Salmon, crème fraiche and dill pikelets
- Assorted Dips with infused olive oil and warm Turkish pide

HOT CANAPÉ SELECTION

- Pork & Ginger Spring Rolls with sweet chilli and Coriander sauce
- Tandoori Chicken with lemon yoghurt
- Duck and Hoi Sin Pie
- Crumbed Fried Camembert with cranberry sauce
- Mini Butter Chicken Wellingtons with cucumber raita
- BBQ Wagyu Pie with sweet tomato ketchup
- Fresh Oysters Kilpatrick
- Pulled Pork Popper with onion jam
- Cheesy Polenta Bites with thyme aioli

ENTRÉE

Please choose 2 items to be served alternately from the selections below:

- Thai Beef Salad, medium rare beef with Thai dressing and coriander salad
- Prawn & Avocado Salad with cherry tomatoes and blackened walnuts
- Cured Salmon served with white radish, micro capers, shaved fennel and carrot Caprese
- Goats Cheese Salad with pancetta, heirloom tomato, watercress and raspberry vinaigrette
- Crispy Salt and Pepper Squid with Asian slaw
- Steak and Mushroom filo with herb and tomato relish
- Large Pumpkin & Ricotta Ravioli with pine nuts, sage and burnt butter
- Lightly Battered Tequila Prawns with crunchy mango and coriander salad
- Slow Roasted Pork Belly with cauliflower puree and champagne poached pear
- Confit Duck and wild mushroom risotto
- Soup options available upon request

PREMIUM PACKAGE

WARRAGUL RECEPTION AND CONFERENCE CENTRE

MAIN

Please choose 2 hot items to be served alternately from selection below:

- Italian style Chicken Roulade with sherry & capsicum coulis,
shaved radish salad and balsamic glaze
- Confit Duck Leg with French lentils, cauliflower puree and speck lardons
- 5 hour Braised Beef, parsnip puree and roasted mini roma tomatoes
- Lamb Rump served medium with creamy pumpkin puree,
heirloom vegetables and caramel onion jus
- 15 Hour slow cooked scotch fillet, with hand cut Cajun
wedges and smoked garlic butter
- Slow Cooked Crispy Skinned Pork Belly on potato Gratin,
Dutch carrots and apple compote
- Pork Rib Eye with creamy Irish style mash potato, apple and fennel jelly
- Lemon Myrtle baked Barramundi with sweet corn puree
topped with micro corn shoots
- Fresh Potato Gnocchi simmered through chardonnay cream sauce
with pesto, spinach, pinenuts and semi dried tomatoes
- Large Fresh Ravioli filled with smoked salmon & ricotta
with chardonnay cream, dill, capers and horseradish
- Free range Chicken Breast wrapped in smokey bacon. On potato
rosti, heirloom vegetables and wild mushroom cream sauce

Please select one of the following styles for your dessert to be served:

OPTIONAL DESSERT COURSE

Please choose 2 items to be served alternately from the selection below

- Lemon Meringue with Berry Compote and double cream
- Champagne Poached Pear with fresh berry salsa and mascarpone
- White chocolate and macadamia brownie with double cream
- Apple and Raspberry Crumble with vanilla bean anglaise
- Sticky Date pudding with caramel sauce and double cream
- Profiteroles filled with crème patisserie topped with fudge sauce
- Cookies and Cream cheesecake with berry coulis cream and berries

OPTIONAL DESSERT PLATTERS

- | | |
|-------------------------------|-----------------------|
| Lemon Curd Tart | Apple Crumble Tart |
| Raspberry and Lime Tart | Orange and Almond (g) |
| Cookies and Crème Cheesecake | Duo Mousse Cup |
| Orange and Poppyseed Cake (g) | |

PREMIUM PACKAGE

WARRAGUL RECEPTION AND CONFERENCE CENTRE

OPTIONAL DESSERT BUFFET

Chocolate Fondue Fountain	Melting Moments	Petit Pavlova's
Shortbread	Brownie Pieces	<i>Choice of Pudding</i>
Strawberries	Pineapple	Sticky Date
Marshmallows	Mixed Petit Fours	Banana & Walnut
Watermelon	Mini Baileys Mousse	Golden Syrup

CHILDREN'S MENU

This menu is designed for children under 12 years of age.

MAIN

Please choose 1 item from the selection below:

Fish and chips with lemon and tomato sauce (g) (d)

Chicken nuggets and chips with tomato sauce (g) (d)

Mini cheese burger with chips

DESSERT

Please choose 1 item from the selection below:

Ice cream trio of vanilla, chocolate and strawberry

Banana pancake with caramel sauce and ice cream

Mixed berry pancakes with berry compote and ice cream

RATES BASED ON PREMIUM WEDDING PACKAGES

PREMIUM RECEPTION

PEAK SEASONS:

September 2016 – April 2017 September 2017 – April 2018

Alcohol Included, with basic drinks package for 5 hours

Peak	Albatross Package	Children	
Saturday		\$115	\$17.50
Sunday - Thursday		\$99	\$17.50

OFF PEAK SEASONS:

May 2016 – August 2016 May 2017 – August 2017

May 2018 – August 2018

Alcohol Included, with basic drinks package for 5 hours

Off Peak	Albatross Package	Children	
Saturday		\$100	\$17.50
Sunday - Thursday		\$90	\$17.50

* Receptions not available Friday nights

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WEDDINGS

WARRAGUL RECEPTION AND CONFERENCE CENTRE

BEVERAGE PACKAGES

	3 hour	4 hour	5 hour	Additional hour
Standard	\$24	\$34	\$44	\$10
Deluxe	\$34	\$44	\$54	\$12
Premium	\$44	\$54	\$64	\$15

STANDARD

Chain of Fire Cuvee
Chain of Fire Semillon
Sauvignon Blanc
Chain of Fire Chardonnay
Barefoot Moscato
Chain of Fire Shiraz Cabernet
Chain of Fire Merlot
Carlton Draught, VB, Carlton Dry,
Carlton Mid-Strength and
Cascade Premium Light
Orange juice and soft drinks

DELUXE

Chain of Fire Cuvee
Wild Oats Sauvignon Blanc
Barefoot Moscato
Pocketwatch Chardonnay
Pocketwatch Cabernet Sauvignon
Wild Oats Shiraz
Carlton Draught, VB, Carlton Dry,
Carlton Mid-Strength and
Cascade Premium Light
Orange juice and soft drinks

PREMIUM

Taltarni T Series Brut
Robert Oatley Sauvignon Blanc
The Lane Block 1a Chardonnay
Brown Brothers Moscato
Robert Oatley Shiraz
Apostrophe Shiraz Grenache
Carlton Draught, Carlton Dry,
Carlton Mid-Strength,
Cascade Premium Light and
Mercury Cider
Orange juice and soft drinks

SOFT DRINKS

Pepsi/Diet Pepsi
Solo
Raspberry
Ginger Ale
Lemonade
Apple Juice
Tomato Juice
Orange Juice
Pineapple Juice

Additional drinks available on request

WEDDINGS

WARRAGUL RECEPTION AND CONFERENCE CENTRE



OTHER SERVICES

We have a network of suppliers who we can recommend, among other things, floral arrangements, table centrepieces and room décor. Please speak to our Events Manager for more information.

WEDDINGS

WARRAGUL RECEPTION AND CONFERENCE CENTRE

THANK YOU

We would like to thank you for considering Warragul Reception and Conference Centre as your wedding reception venue.

To make a time to view our venue and to discuss your individual requirements, please contact our Events Manager.

Alex Wiedermann

Warragul Reception and Conference Centre

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We look forward to seeing you at the Warragul Reception and Conference Centre soon.

WARRAGUL
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CENTRE
A VENUE LIKE NO OTHER