



---

# Weddings & Receptions

---





# The Venue

Established in July 1913 on 150 acres of land belonging to Count Fonceca's Mayfield Estate, our prestigious private Golf Club is steeped in tradition and history, it is now one of the leading clubs in Australia.

Set amongst landscaped gardens, manicured greens and fairways the Clubhouse provides the perfect balance of elegance and prestige. First built in 1927 it was modernised in 2010, whilst major renovations were made, the club's original charm and atmosphere were retained.

An ideal backdrop for photographers, the natural setting is an idyllic spot for bridal party and family photographs.

You may choose to have refreshments and canapés served on the Terrace or congregate in the main foyer to enjoy the beauty of the gardens or sunset over the 18th Green.

The versatility of our dining room configurations allows us to cater for an intimate sit down function from 80 -280 people, or a cocktail party up to 350 people. Your guests will enjoy the finest cuisine in spacious air conditioned comfort, served by our professional waiting staff. When the time comes for dancing, our portable dance floor can be located to best suit your seating plan. We will endeavor to meet any special requests and requirements you have to make your special day perfect.

Your wedding day is as important to us as it is to you.



# Arrange a Private Inspection

**Louise Cooper**  
Event Co-ordinator

✉ [Louise@woodlandsgolf.com.au](mailto:Louise@woodlandsgolf.com.au)

☎ 9580 3455

🌐 [woodlandsgolf.com.au](http://woodlandsgolf.com.au)

🏠 109 White Street, Mordialloc

# Wedding Ceremony

When hosting your reception with us & we offer a complimentary wedding ceremony. Ceremony only - \$500

Set amongst landscaped gardens, manicured greens and fairways, our beautiful Clubhouse provides the perfect balance of elegance and prestige for your special day.

Ceremony package includes:

30 wicker chairs  
Red carpet  
Dressed signing table  
Private room for bridal party  
Spectacular indoor option available



# Seated Reception Packages

## Option 1

\$95 per person

### Details:

2 Course Menu - *Your choice from the Seated Menu*

Set entrée & set main served with tossed garden salad per table

Your Wedding Cake served as desserts

Basic beverage package (includes sparkling wine, wine, beer and soft drink)

Tea, coffee & chocolates

### Optional Extras:

Three (3) canapés on arrival - \$15 per person

Your choice of a set dessert - \$10 per person

## Option 2

\$125 per person

### Details:

Three (3) canapés on arrival

Set Soup or choice of 2 entrées served alternatively

Choice of 2 Main courses served alternatively

Choice of 2 Dessert served alternatively or selection of two (2) roaming desserts

Premium beverage package (includes sparkling wine, wine, beer and soft drink)

Tea, coffee & chocolates

## Option 3

\$75 per person

### Details:

Choice of 2 entrées served alternatively

Choice of 2 Main courses served alternatively

Choice of 2 Dessert served alternatively

Tea, coffee & chocolates

### Optional Extras:

Three (3) canapés on arrival - \$15 per person

Add drinks packages or Bar tab

### Complementary reception package inclusions:

Room hire - 5 hour duration

Bridal table with candelabras and cake table

Dance floor - 5m<sup>2</sup>

Golf Carts for on course photos

Private room for the bridal party w complimentary bottle of Mötet

White damask linen tablecloths & napkins

Table menus & table numbers

Wheelchair access

Complementary onsite private parking

Modern audio visual equipment

In-house lectern & microphone

Pre reception drinks on our Terrace

Gift & Cake tables

Displayed guest seating plan

*For any accommodation requirements we can offer discount rates through our accommodation partners. DJ, band and centrepiece recommendations also available. If you have any special request we are happy to discuss them with you.*

# Casual Reception Package

## Cocktail Reception - Option 1

\$110 per person

### Details:

Six (6) canapés  
 Two (2) grazing dishes  
 Four (4) roaming desserts  
 Premium beverage package (includes sparkling wine, wine, beer and soft drink)  
 Tea, coffee & chocolates

## Cocktail Reception - Option 2

\$55per person

### Details:

Six (6) canapés  
 Two (2) grazing dishes  
 Your Wedding Cake served as desserts  
 Tea, coffee & chocolates

### Optional Extras:

Your choice of a roaming dessert - \$5 per person  
 Add drinks packages or Bar tab

## Food Stations (A minimum of 40 guests is required for food stations)

<b>Antipasto Station - \$10pp :</b>	<i>Marinated olives &amp; feta, sliced sopressa, prosciutto, smoked pancetta, roasted vegetables &amp; Turkish bread.</i>
<b>Slider Station - \$13pp :</b>	<i>-Black Angus Beef Pattie with cheddar &amp; house pickles</i>
<i>Select up to 2,</i>	<i>-Pulled Pork with coleslaw &amp; BBQ Sauce</i>
<i>Allowance of 2 pp</i>	<i>-Slow Cooked Lamb with spinach &amp; tzatziki</i>
	<i>-Crispy Chicken with coleslaw &amp; chipotle</i>
<b>Paella Station - \$18pp :</b>	<i>-Seafood Paella with prawns, mussels, squid &amp; fish</i>
<i>Please select one</i>	<i>-Chicken Paella with chorizo</i>
	<i>-Mixed Paella with chicken, chorizo &amp; seafood</i>
<b>Oyster Station - \$16pp</b>	<i>Natural, Kilpatrick, Ponzu dressing w ginger, shallots &amp; corriander (allowance 4 pp)</i>
<b>Chilled Seafood Station</b>	<i>Cooked &amp; chilled Tiger Prawns, Oysters Natural, Smoked Salmon &amp; Morton Bay Bugs</i>
<b>\$25pp</b>	
<b>Mini Dessert Station</b>	<i>Jaffa Cake, Lemon Meringue Tart, Orange &amp; Almond Slice (GF), Baked Berry Cheesecake</i>
<b>\$15pp</b>	<i>Chocolate &amp; Cream Cheese Brownies, Salted Caramel Cheesecake, Chocolate Tart (allowance 3 pp)</i>
<b>Cheese Station - \$8.50pp</b>	<i>A selection of soft and hard Australian cheeses with Quince Paste, Dried Apricots &amp; Lavosh</i>

## Complementary reception package inclusions:

<b>Room hire - 5 hour duration</b>	<b>Wheelchair access</b>
<b>Dance floor - 5m<sup>2</sup></b>	<b>Complementary onsite private parking</b>
<b>Golf Carts for on course photos</b>	<b>Modern audio visual equipment</b>
<b>Private room for the bridal party w complimentary bottle of Mïet</b>	<b>In-house lectern &amp; microphone</b>
<b>Pre reception drinks on our Terrace</b>	<b>Gift &amp; Cake tables</b>

*For any accommodation requirements we can offer discount rates through our accommodation partners. DJ, band and centrepiece recommendations also available. If you have any special request we are happy to discuss them with you.*

# Ceremony & Reception Packs

in2u  
CEREMONIES



We are proud to partner with IN2U Ceremonies to offer our brides the opportunity to create the style and feel you've always wanted for your special day. Book a reception for 120+ and receive a \$200 discount off the cost Sweethearts Ceremony Package.

#### Woodlands Sweethearts Package \$890

The Woodlands Sweethearts package is simple yet refined for the budget conscious bride. This package includes all your ceremony necessities with our tulle draped arch, seagrass aisle runner and entrance tripods.



#### Woodlands Vintage Package \$1150

Say "I do" under our romantic hessian draped bamboo arch. This package allows you to enjoy all the finishing touches like our hard-wood entrance mirror and handcrafted wedding directional sign. This package is sure to impress your guests.



#### Woodlands Deluxe Flower Package \$1350

Use our Deluxe Flowers to elegantly style your special day. Our stunning mix of white blooms add poise and charm to any wedding. This package gives you the power to create your own personally styled ceremony.

#### Woodlands Elegance Package \$1450

Have the ultimate ceremony as this package will turn heads with our deluxe chiffon draped arch and crystal curtain backdrop. Enjoy the additional extras and treat your guests with ice cold bottled water while they wait for you to arrive. This package has it all!

#### Cocktail Reception Package \$990

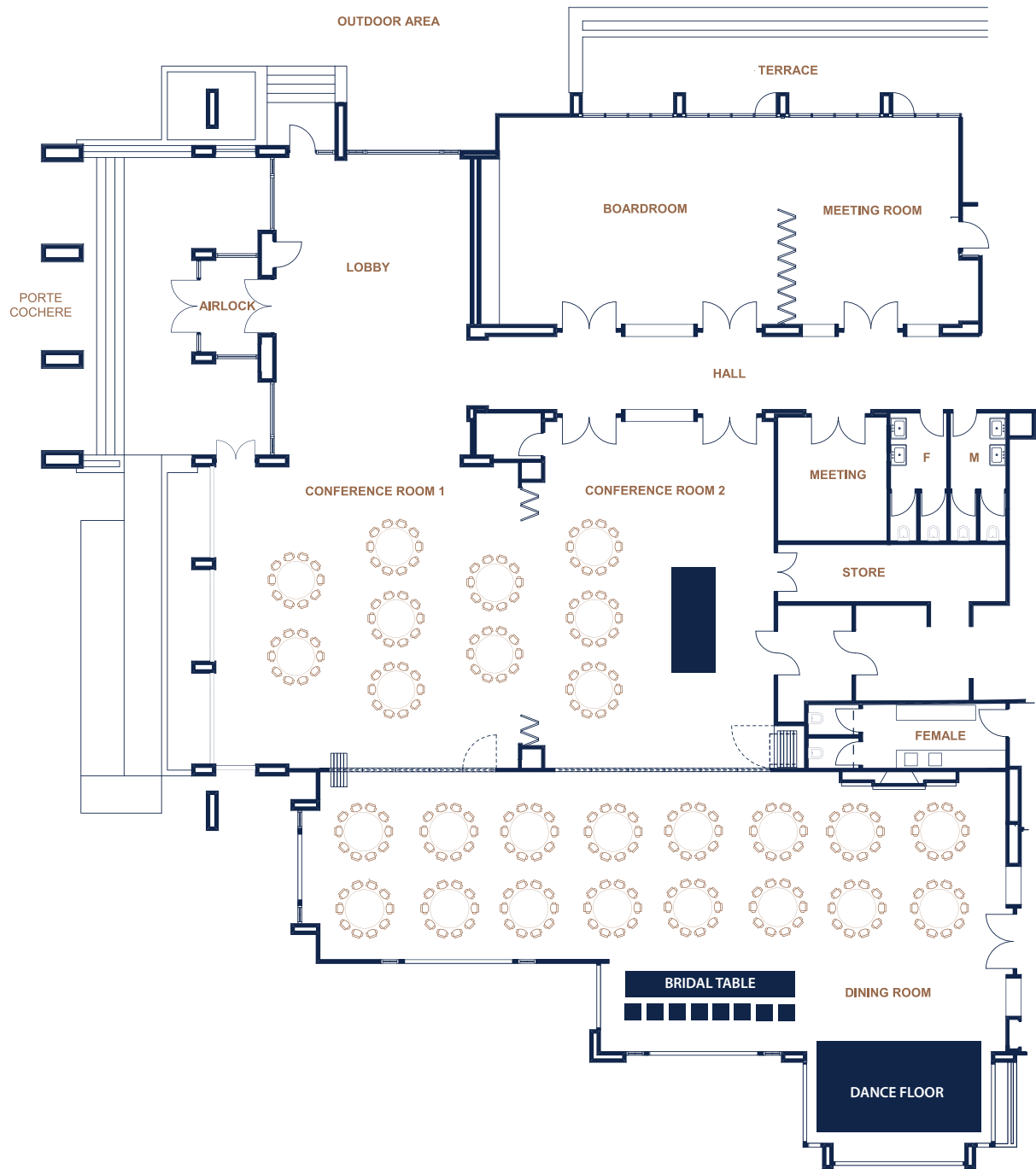
#### Sit Down Reception Package \$1650

For detailed information on each pack please refer to the attached IN2U Brochure.



# Floor Plan

Flexible seating, size and layout available.  
Capacity for up to 280 seated or 350 cocktail.  
*Depicted table layout only a guide*





# Seated Menu

## Soups

---

### Cream of Roasted Pumpkin V GF

Garnished with sour cream & chives

### Cream of Potato & Leek

Garnished with crispy bacon & garlic croutons

### Traditional Minestrone V

Garnished with thyme croutons

### Tomato and Basil V GF

## Entrée

---

### Baby Leek & Onion Tart V

With Gruyère cheese, balsamic reduction

### Scallop Tortellini

With medley tomatoes, parmesan, tomato compote

### Carpaccio of Haramashi Kingfish GF

With citrus fruit, pickled ginger, pink peppercorns

### Champagne Braised Octopus GF

With pickled cucumber, daikon, champagne veloute, scented with dill

### Lamb Loin and Sweetbreads

With mushroom puree, mint jelly, peas

### Pork Belly GF

With soya bean, coriander, pineapple salad

### Quail Chestnut Velouté GF

With guanciale, pecorino romano

### Poussin Baby Chicken

With caramelized onion, puff pastry, wild roquette

## Main

---

### Confit Salmon on ragout of soya bean, baby vegetables GF

With blood orange reduction and coriander oil

### Grilled Snapper GF

With girolles mushrooms, asparagus, roasted hazelnut, hazelnut jus

### Duck Breast GF

With Swiss chard, oven dried black figs, dark chocolate

### Wagyu Beef Cheeks GF

With pumpkin ginger puree, grilled asparagus, kipfler potatoes

### Sher Wagyu Beef Brisket (marble score 8/9+) GF

With slowly cooked beef, roasted onion, mustard, bone marrow sauce

### Grain Fed Beef Eye Fillet GF

With pickled beets, caramelised shallots, Sebago potatoes

### Slow Cooked Chicken GF

With smoked eggplant cream, daikon, artichoke crisps, gouda custard

### Lamb Belly Slowly cooked in salted butter GF

With Sicilian capers, lemon jam, heirloom carrots, artichoke puree

### Roasted Mediterranean Vegetables V

With mixed leaf, puff pastry and salsa verde

### Spinach and Ricotta Tortellini V

With tomato ragout, roquette and parmesan

### Creamed Leek and Goats Cheese Tart V

With hummus, pickled cucumber and balsamic reduction

## Plated Desserts

---

### Belgium Dark Chocolate Délice GF

With mandarin sorbet, passion fruit Eskimos

### Hazelnut Nougatine

With cream mille feuille, sable, hazelnut infusion

### Cherry & Almond Clafoutis

With mango sorbet and seasonal berries

### Classic Crème Brûlée GF

With lemon curd, spiced coulis

### Chocolate Fondant

With maple pecan ice cream, sable

### Lemongrass & Orange Parfait

With pineapple crisps, orange crumble

### Selection of King Island Cheese

With muscatels, quince paste, lavosh

## Additional Menu Options

---

### Fruit Platter

\$5 per person

### Cheese Platter

\$7.50 per person

A selection of Australian cheeses and guava paste served with crusty bread

### Antipasto Platter

\$7.50 per person

Marinated olives and feta, shaved salami, sliced prosciutto, roasted vegetables with Turkish bread

### Seafood Platter

\$15 per person

Marinated calamari, seasonal oysters and king prawns

### Side Dishes

\$10 per table

Seasonal salad, seasonal greens or roasted potatoes

# Cocktail Menu

---

## Cold Canapés

---

### Smoked Salmon on Hash

With crème fraîche, dill & capers

### Assorted Sushi Rolls **GF**

With ginger & soy sauce

### Tomato & Basil Mini Bruschetta

with mozzarella

### Goats Cheese & Vine-Ripened Tomatoes Tartlets **V**

### Rare Beef

With mustard mayonnaise on crostini

### Salmon Ceviche Tartlets

With cornichons & capers

### Chicken Liver Pâté

With caramelised onion & pickled cucumbers

### Vietnamese Rice Paper Rolls

With prawn, pork, julienne vegetables & chilli dipping sauce

### Coffin Bay Oysters **GF**

With shallot & dill vinaigrette

### Prawn Frittata **GF**

With salsa romesco

### Prosciutto & Brie on Crostini

With salsa verde

### Vine-Ripened Tomato, Bocconcini & Basil **GF**

With balsamic reduction

### Chicken Tarte Tartin

With orange & caramelised walnut

### Chorizo Pepperade

With garlic aioli

### Caramelised Onion, Thyme, Leek & Gruyere Tart **V**

## Hot Canapés

---

### Gourmet Pizzettes

### Satay Chicken Skewers **GF**

With satay sauce

### Pumpkin & Parmesan Arancini **V**

### Lamb, Haloumi & Mint Koftas **GF**

### Herb Marinated Prawns **GF**

With tarragon aioli

### Leek & Brie Croquettes **V**

With paprika aioli

### Black Angus Beef Sliders

With cheddar & house pickles

### Cocktail Pie Selection

Peppered beef, spiced lamb & rosemary, chicken & camembert, curried chicken, spinach & ricotta **V**, semi-dried tomato & feta **V**

### Crisp Fried Pork Belly

Tossed in a Ponzu sauce

### Beer Battered Fish Goujons

With tartare sauce

### Thai Fish Cakes **GF**

With lime aioli

### Seared Sea Scallops **GF**

With spicy tomato pickle, coriander & shallots

### Tempura Prawns

With lime aioli

### Sweet Potato & Corn Fritters **V**

With guacamole & balsamic glaze

### Steamed Beef Mini Wontons

With Ponzu sauce & sesame

### Steamed Vegetable Dumplings **V**

With soy

### Homemade Lamb Sausage Rolls

With tomato relish



*Actual dishes may differ from visual representation.*

## Grazing

### Slow Braised Beef GF

With garlic mash, Thai basil & crispy shallots

### Beer Battered Fish Goujons & Chips

### Beef Rendang

With mash potatoes

### Lamb Korma

With steamed jasmine rice & mint yogurt dressing

### Fried Chilli Salt Calamari

With Vietnamese salad

### 16 Hr Slow Braised Chicken V

Penne Pasta with mushroom, bacon & onion in a tomato red wine sauce

### Chargrilled Vegetable Moussaka V

Eggplant, zucchini & capsicum on organic quinoa with feta

### Thai Red Potato Curry GF

With jasmine rice & pickled cucumber

### Crisp Fried Pork Belly GF

With Japanese cabbage slaw, pickled daikon, carrot & soy

### Mushroom, Chicken & Spinach Risotto GF

### Gnocchi in Fresh Tomato & Basil Sauce V

With grana padano parmesan

### Meatballs in Tomato Ragout GF

With feta, parsley salad

## Sweet Canapés or Roaming Desserts

### Lemon Tart

### Chocolate Tart

### Flourless Orange & Almond Slice GF

### Raspberry & White Chocolate Cheesecake

### Mini Pavlovas

### Fig & Pistachio Slice

### Salted Caramel Macadamia Slice GF

### Chocolate & Walnut Brownies GF

# Beverage Packages

## Basic Beverage Package

McPherson Sparkling NV, VIC

Baby Doll Sauvignon Blanc, Marlborough, NZ

McPherson, Shiraz, VIC

Carlton Draught, Furphy, Hahn Premium Light

### Soft Drinks and Juice

2 Hours	\$22 per person
3 Hours	\$28 per person
4 Hours	\$34 per person
5 Hours	\$40 per person
Extra Hour	\$5 per person
Bottled Beer Upgrade	\$5 per person

## Premium Beverage Package

Marquis de la Tour Sparkling, FR

Kapuka, Sauvignon Blanc, Marlborough, NZ

Bethany Creek, Shiraz, Barossa Valley, SA

Kosciuszko, James Squires, Guinness, Hahn Light, Furphy

### Soft Drinks and Juice

2 Hours	\$26 per person
3 Hours	\$35 per person
4 Hours	\$44 per person
5 Hours	\$53 per person
Extra Hour	\$7 per person
Bottled Beer Upgrade	\$5 per person

## Full Wine List Available on Request

### Billing on Consumption (Bar Tab)

Available on request

### Cash Bar Option Available

Guest pay for their own drinks

## Non-Alcoholic Beverage Package

Soft Drinks and Juice	\$10 per person
-----------------------	-----------------

# Booking Form

Please complete and return with your deposit to confirm your booking.

Contact name/s: \_\_\_\_\_

Address: \_\_\_\_\_

## Contact details

Home telephone: \_\_\_\_\_ Business telephone: \_\_\_\_\_

Mobile: \_\_\_\_\_ Email: \_\_\_\_\_

Wedding date: \_\_\_\_\_ Anticipated numbers: \_\_\_\_\_

Arrival time: \_\_\_\_\_ RSVP date: \_\_\_\_\_

Agreed package price: \_\_\_\_\_

The deposit of \$1500 must accompany this form, bookings are considered tentative until receipt of the required deposit and booking application form. An email of confirmation will be forwarded upon receipt of deposit.

Final numbers are required 7 clear working days prior to your event, together with full payment. This number will represent the minimum number of guests for which you will be charged. Payment by bank cheque, cash or credit card (please note American Express incurs a 3% merchant fee).

Seating Plan, floor plan, final numbers, catering choices & dietary requirements must be provided 7 days prior to the event. Any additional guests and charges are then added to a final invoice.

I acknowledge having read the general Terms and Conditions of the Woodlands Golf Club.

I further comply with all respects of such conditions on acceptance of this application.

Signature: \_\_\_\_\_ Date: \_\_\_\_\_

## Payment Options

Cheque: made payable to "Woodlands Golf Club"

Direct Credit: Woodlands Golf Club bank account

BSB: 013-233      Account number: 8364335      Reference: Your name & wedding date please

Credit Card: Visa / Mastercard / American Express (3% fee) (please circle)

Name on card: \_\_\_\_\_

Amount \$: \_\_\_\_\_

Card number: \_\_\_\_\_

Exp: \_\_\_\_\_ Signed: \_\_\_\_\_

### Terms and Conditions

Anticipated final numbers are required 14 days prior to a function date. Final numbers are required 7 days prior to your event, together with full payment. This number will represent the minimum number of guests for which you will be charged. Payment by bank cheque, cash or credit card (please note American Express incurs a 3% merchant fee).

Confirmation of a booking is required to be made on the attached application form within 7 days of making a tentative booking

A minimum deposit of \$1500 is required at the time of confirmation. In the case of a cancellation or a significant reduction from the numbers advised as the anticipated final numbers the deposit shall be forfeited.

A 15% surcharge per person is applicable on Public Holidays.

Functions are based on a 5 hour duration with the Bar closing at 11.30pm and premises vacated by midnight. A charge of \$5.00 per person will apply for each half hour the Bar is open after that time.

Organisers are financially responsible for any damage sustained to the premises during the function and are also liable for costs should security be required for unruly or dangerous behavior of guests.

Organisers are responsible for ensuring any companies (other than Woodlands Golf Club) used during the event (eg. Photographers, etc) have all current and required insurances.

Woodlands Golf Club does not accept any responsibility for loss of property on its premises.

The Musicians Award stipulates that all band members must receive a full meal. These will be charged at the quoted price.

No food or beverage of any kind will be permitted to be brought in for consumption at the function by the Organiser or any guests.

All prices and packages are current and are subject to change without notice.

It is required that the organiser will conduct the function in an orderly manner. Intoxicated guests or unruly behaviour will not be tolerated.

For more information or to enquire about a booking please contact:

---

**Louise Cooper**

**Event Co-ordinator**

✉ Louise@woodlandsgolf.com.au

☎ 9580 3455

💻 woodlandsgolf.com.au

🏠 109 White Street, Mordialloc



---

109 White Street,  
Mordialloc, Victoria 3195  
**[woodlandsgolf.com.au](http://woodlandsgolf.com.au)**

---

