

Weddings



Mornington Golf Club

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Congratulations on your Engagement

Thank you for considering the Mornington Golf Club as a destination for your upcoming wedding.

With refurbished function rooms, two deck areas, stunning Bay views and a team ready to create a day to remember, you will find Mornington Golf Club is the perfect location for your very Special Day.

Whether a casual gathering or a formal affair, we specialise in creating the perfect ambiance for up to 180 of your guests. Our two function rooms have their own distinct style, each with a balcony and glittering views of the Bay through floor to ceiling windows.

The Club is set in manicured gardens high on a cliff top, providing naturally stunning photo opportunities in every direction.

Invite your family and friends to witness the exchanging of your vows in our beautiful Secret Garden, enclosed in lush greenery.

Picture sweeping views over our greens, Port Phillip Bay and the Melbourne skyline as you are personally escorted around the Club in our special four seater wedding golf cart.



Experience the finest cuisine, in spacious air conditioned comfort, as your guests are treated to wonderful service from our attentive Hospitality team.

Our flexibility will ensure your day is exactly as you had hoped – we can customise your menu, room set up and even offer flexible start and finish times to suit you.

With all the details taken care of by our professional staff and all your guests made to feel welcome, you can look forward to enjoying your wedding day knowing it will be nothing short of spectacular.

The natural beauty of Mornington Golf Club can only be truly appreciated after a personal inspection, which may be made by contacting our Hospitality Manager, Rhonda Vincent on 03 5975 2784 or email rhondav@morningtongolf.com.au.

I look forward to welcoming you to our wonderful Club.

Craig Murdoch
GENERAL MANAGER



Wedding Grounds and Room Hire

TALLIS ROOM

180 maximum – *standing*
110 maximum – *sitting with dancefloor*

UPSTAIRS

150 maximum – *standing*
100 maximum – *sitting with dancefloor*
120 maximum – *sitting without dancefloor*

“We would get married again to have a party this good! Thank you for your service and hospitality. It was truly an amazing day. Thank you again for all your help and making our wedding day a day we will remember forever.

Joel & Jayne”

Wedding Ceremony - \$400*

Includes:

- Exclusive use of our Secret Wedding Garden
- Set up of red carpet
- White garden chairs
- Registry table
- Staff to direct your guests

**Cost is based on the reception being held on the same grounds. Additional costs incur for the use of grounds for the ceremony only*

*Sundays incur a 10% surcharge on ALL Packages
Public Holidays incur a 20% surcharge on ALL Packages*





Dining Packages

At Mornington Golf Club we offer two styles of packages for you to choose from for your Special Day.

We believe in simplifying your Wedding Day, whilst not taking away the importance of this day, to make it easier for our Bride and Grooms to select a package that suits their needs.

The “All Inclusive” Package

\$140 per person

- Room hire for 5 hour duration
- Canapés on arrival
- Alternate service menu for entrée, main course and dessert with filtered coffee and tea
- 5 hour beverage package
- Chair cover and sash in the colour of your choice
- White linen tablecloths and napkins
- Skirted bridal table and cake table
- Bridal room
- Dancefloor (*Tallis Room only, additional charge for Upstairs Function Room*)
- Table numbers and personalised menus
- Easel for seating plan
- Complimentary onsite parking
- Assistance and support from our Hospitality Manager
- Use of Golf Carts for Wedding Photographs

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“We had the best day ever! We loved the garden ceremony and the reception was amazing. Everyone had a great time and commented on how delicious the food was. It was everything we wanted. Thanks for everything and making it such an easy and lovey experience.

Rachael & Rob”



The “Build Your Own” Package

- Room hire for 5 hour duration - \$550
- Canapés on arrival – *from \$3 per person, per piece*
- Alternate service menu for entrée, main course and dessert with filtered coffee and tea - *\$65 per person*
- 5 hour beverage package - *\$45 per person*
- Bar Tab with your preferred limit
- Chair cover and sash in the colour of your choice - *\$6.50 per chair*
- Use of Golf Carts for Wedding Photographs - \$200

No Additional Charge:

- White linen tablecloths and napkins
- Skirted bridal table and cake table
- Bridal room
- Dancefloor (*Tallis Room only, additional charge for Upstairs Function Room*)
- Table numbers and personalised menus
- Easel for seating plan
- Complimentary onsite parking
- Assistance and support from our Hospitality Manager

“We had an absolutely wonderful time (as did all our guests). The food and staff were fabulous and the venue was so impressive. We would not change a thing. You were so accommodating and we both would like to thank you for all your help.

Sheree & Charles”

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ENTREE

Lightly Battered Prawns

Resting on a bed of rocket, served with Marie Rose dipping sauce

Goat's Cheese and Caramelised Onion Tart

Served with a semi-dried tomato and rocket salad, with onion jam (V)

Thai Fish Cakes

Served with a spicy noodle salad and a soy, ginger and coriander dressing

Sun-dried tomato, Parmesan and Kalamata Olive Arancini

Served with saffron aioli and pea shoot salad (V)

Chicken Satay Skewers

Served with an Asian rocket salad, topped with fried shallots and coriander (GF)

Smoked Salmon Salad

Sliced smoked salmon on a rocket salad with a Riesling and lime dressing (GF)

Twice Cooked Pork Belly

Served on Asian coleslaw with caramelised orange tamarind sauce (GF)

Thai Chicken Salad

Breast of marinated chicken poached in Thai spices, sliced and served on a bed of rocket, bean shoots and cherry tomatoes (GF)

"We had an amazing day and everyone we've spoken to has agreed. We were so impressed with everything, especially the food! The night flowed on smoothly and there was nothing to stress over. Thank you for celebrating such a special day with us.

Matt & Linda"



MAINS

Roast Breast of Chicken

Served with fondant potatoes, sautéed greens with a white wine tarragon sauce (GF)

Baked Chicken Fillet

Wrapped in bacon served with potato mash and sautéed greens and a blue cheese cream sauce (GF)

Seared Trevally Fillet

On a chorizo, haricot bean, beetroot with olive, tomato ragout and potato puree (GF)

Marinated Baked Chicken Breast

Honey, sesame, ginger and soy marinated chicken breast served with Asian greens and pumpkin puree

Roasted Eye Fillet

Served on mashed potatoes, with sautéed greens and a red wine jus (GF)

Roast Pork Loin

Served with potato mash and broccolini, finished with a fennel cream sauce (GF)

GF denotes Gluten Free dishes

V denotes Vegetarian dishes

Allergy related dietary requirements will be catered for upon request



DESSERT

Sticky Date Pudding

Served with Baileys butterscotch sauce and crème anglaise

Lemon Tart

Served with raspberry coulis and double cream

Flourless Chocolate Cake

Served with raspberry and blueberry compote, and double cream (GF)

Fruit Salad

Served with a passionfruit syrup, and a light vanilla bean crème patisserie (GF)

Vanilla Panna Cotta

Served with crème anglaise and a hazelnut Chambord crumb

Eton Mess

Meringue, raspberries, and Chantilly cream (GF)

Blueberry Cheesecake

Served with a dark chocolate sauce and blueberry compote

“Thank you so much for a great venue and great staff. Thank you for everything! The day ran exactly how we wanted it to. We had an amazing day.

Sharna & Mark”

*Your Wedding Cake may be served as dessert if you wish.
Price on request*

Children’s Package

\$15 per person – Main and Dessert

MAINS

Chicken Nuggets and Chips

Fish and Chips

Pasta

With Napoli sauce

DESSERTS

Vanilla Ice Cream

Served with sprinkles



GF denotes Gluten Free dishes

V denotes Vegetarian dishes

Allergy related dietary requirements will be catered for upon request



“Both ourselves and our guests thoroughly enjoyed your venue with the outstanding views and the hospitality of your staff.

Your choices of food and drink for the afternoon were lovely.

Brian and Lyndall”



Cocktail Canape's

Select 8 pieces @ \$28 per person

Select 10 pieces @ \$35 per person

Select 12 pieces @ \$42 per person

COLD

- Californian sushi with pickled ginger, wasabi and soy dipping sauce
- Mini goats cheese bruschetta with pesto dressing (V)
- Dill cured salmon on crostini with lemon aioli
- Mini shrimp cocktails
- Vietnamese rice paper rolls (vegetarian on request)
- Roast tomato and boconcinni on baguette crisp (V)
- Caramelised onion and roast pumpkin tartlet (V)

HOT

- Tempura tiger prawn with wasabi mayonnaise
- Tandoori chicken skewers with mint yoghurt (GF)
- Salt and pepper calamari with house made tartare
- Chorizo, tomato and boconcinni pizzetta
- Hot and sour soup shots with chive crème fraiche (GF/V)
- Curried vegetable samosas with mango chutney (V)
- Pumpkin arancini with onion relish (V)

Additional hot or cold items can be added at a cost of \$3.50 each

DESSERT - additional \$5 per piece

- Mini lemon meringue pie
- Mini fruit tarts
- Mini Belgian chocolate pie
- Mini warm apple crumble

MINI MAINS - additional \$10 each

- Thai green chicken curry with aromatic rice
- Satay beef stir fry with ginger and soy noodles
- Handmade potato gnocchi carbonara
- Mushroom stroganoff with steamed rice (V)
- Roast pumpkin, sweet pea and parmesan risotto (V)

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Beverage Packages



At Morningside Golf Club we offer two alternative beverage packages for functions.

All functions span a five hour period, with the restriction of a midnight conclusion.

Should a beverage package not be suited to your function, a bar tab with your advertised limit can be established.

Alternatively you can elect to have guests individually purchase their own drinks from the bar.

OPTION ONE

A package consisting of basic heavy or light tap beer, soft drink, orange juice, house wine (red, white and sparkling)

\$25 per person – 2 hour duration
\$35 per person – 3 hour duration
\$40 per person – 4 hour duration
\$45 per person – 5 hour duration

OPTION TWO

A more extensive range of wines including basic heavy or light tap beer, soft drink and orange juice.

A choice of white wine and one red wine from our premium wine list will be available for selection upon request

\$30 per person – 2 hour duration
\$40 per person – 3 hour duration
\$45 per person – 4 hour duration
\$50 per person – 5 hour duration