

Wedding Packages



The Venue

The Eastern Golf Club is one of Melbourne's premier private golf clubs and is located twenty minutes from Melbourne's CBD, moments from the Eastern freeway.

The elevated reception room with views of the golf course creates a perfect setting for your special day.

The floor to ceiling windows capture the natural surroundings, with the adjoining balcony a perfect setting for pre-dinner drinks and canapés.

This is a stunning reception venue within the heritage listed building.

SEATING CAPACITY

The Eastern Golf Club caters for numbers between 60-120 guests for a formal seated event and between 60-220 guests for cocktail style functions.

BRIDAL LOUNGE

We offer a private lounge area for the bridal party to relax and enjoy pre-dinner drinks and canapés before entering the reception.

TABLE & SEATING ARRANGEMENTS

Our standard linen includes white tablecloths and napkins.

Our formal seated functions are set on round tables with settings available for 8 to 10.

The bridal table can be formally set for up to 12. This can be arranged in a round table format if required.

DURATION

Wedding receptions are run over a 5 hour duration starting no later than 7.00pm for a 12.00am bar close.

A bar extension can be arranged for the evening, this is limited to a 1.00am close at a cost of \$100 per half hour, not inclusive of beverages.

All guests are asked to depart from the venue within thirty minutes of the bar close time.

For a personal tour of the facilities or any other specific enquiries please contact:

Nicole Kerley

(03) 9840 1881 or events@easterngolfclub.com.au

The Eastern Golf Club

473 Doncaster Road, Doncaster Victoria 3108

— The Wedding Reception —

Includes

- Five (5) hours function duration
- Canapés served on arrival for half an hour
 - Dance floor
- Private use of adjoining balcony for pre dinner drinks and canapés
- Centre pieces - Venue's own or floral arrangements
 - White skirted bridal and wedding cake table
 - Wedgewood cake knife and splade
 - Cutting of the cake • Tea and coffee
- Your choice of catering package • Room hire
 - Private lounge area for bridal party
 - Personalised table menus and setting plan
 - Access to on course photography *
- Chauffeur driven golf cart (maximum 3 people)
 - * Subject to availability



— The Ceremony —

The balcony adjoins the reception centre, with sweeping views of the golf course. This is a perfect backdrop for an outdoor ceremony.

Includes

- Private use of the adjacent balcony overlooking the golf course
 - Microphone
- Seating for 24 guests with chair covers and sashes
- White skirted table for signing of the marriage certificate
 - On course photography with a motorised golf cart for the bride and groom.*

* Subject to availability

Price \$450

— The Packages —

May 1st - September 30th

- 1 Entree, 2 Main Course and Wedding Cake \$82.00 pp
- 2 Entree, 2 Main Course and 2 Desserts \$86.00 pp
- Grazing Menu \$80.00 pp

All above packages include our standard beverage package

October 1st - April 30th

- 1 Entree, 2 Main Course and Wedding Cake \$85.00 pp
- 2 Entree, 2 Main Course and 2 Desserts \$89.00 pp
- Grazing Menu \$83.00 pp

All above packages include our standard beverage package

Deluxe Package All year round

- 2 Entrée, 2 Main Course and 2 Desserts
- Premium Beverage Package
- Choice of place cards for each guest
- Chauffeur driven car to the hotel of your choice
- Full Room Dressing – Including chair covers \$105.00 pp

Optional Extras

- Australian Cheese & Fruit Platter \$35.50 per platter per table
- Antipasto Platter \$35.50 per platter per table
- Extra Alternate Serving \$3.00 pp per course

**Prices are based on a minimum of 60 guests.*

Prices subject to change.

All weddings held on a public holidays will incur a surcharge of \$6.50 pp.

The Menu

ENTRÉE

Barbequed Greek Lamb Salad *

Marinated with balsamic garlic and rosemary, baby cos salad, tzatziki and toasted garlic pita.

Chicken Stir Fry with Singapore Noodles

Chicken fillets, julienne of vegetables and Asian greens.

Peppered Beef Fillet Salad

Seared beef, warm kippfler potato salad, mustard, herb mayonnaise. (GF)

Grilled Tiger Prawns

Roasted leek and pumpkin risotto.

Blue Swimmer Crab and Tiger Prawn Fish Cakes

With a light Asian Coleslaw. (GF)

Grilled Blue Eye Cod

Baby spinach, semi-dried tomatoes, lemon, capers, hollandaise sauce. (GF)

Traditional Gnocchi

Spinach, garden peas, toasted pine nuts, sage butter sauce. (V)

Baked Ricotta Vegetable Lasagne

With garlic and sea salt ciabatta. (V)

Parmesan and Almond Crusted Vegetable Tart

With pesto rocket salad. (V)

MAIN

Eye Fillet of Beef *

Crushed potatoes, vegetable filled mushroom, shiraz and peppercorn jus.

Sirloin of Beef *

Mustard, herb and pepper crust, chat potatoes, parmesan grilled zucchini, roasted pumpkin, red wine jus.

Lamb Medallions *

Sweet potato and zucchini mille feuille, red onion marmalade and rosemary jus.

Chicken Fillet Filled with Roasted Capsicum and Bocconcini

Wrapped with pancetta, on a parsnip puree with a light basil pesto sauce.

Moroccan Spiced Chicken Fillet

Aromatic vegetable and chick pea cous cous, spiced natural yoghurt.

Veal Steak "Oscar" *

Grilled medium, sautéed tiger prawns, asparagus spears, hollandaise sauce.

Grilled Pork Fillet Mignons

Wrapped with bacon, roasted root vegetables, garlic potato mash, cranberry and red current glaze.

Herb Crusted Barramundi Fillet

Steamed vegetables, light lemon beurre blanc.

Atlantic Salmon Fillet

Potato fondue, steamed broccolini, green peppercorn sauce. (GF)

Seasonal Mushroom Risotto

With a garlic, lemon and sage oil. (V)

(V) Vegetarian

(GF) Gluten Free

*All red meat cooked to medium.

DESSERT

Chocolate and Pear Tart

Chocolate ganache filled tart with poached pears, vanilla bean ice cream.

Home Style Baked Lemon Tart

Berry compote, chocolate shavings, double cream.

White Chocolate Mousse

Milk chocolate basket, baileys and chocolate sauce. (GF)

Raspberry and White Chocolate Cheesecake

Raspberry coulis, double cream.

Flourless Orange Cake

Citrus anglaise, vanilla bean icecream. (GF)

Tiramisu

Espresso and chocolate sauce, double cream.

Individual Pavlova

Berry compote, passionfruit sorbet. (GF)

Rustic Glazed Fresh Fruit Tarts

Passionfruit sauce, double cream.

Vanilla Bean Panna Cotta

Berry sorbet, chocolate shards.

Coffee and Walnut Pudding

Coffee anglaise, double cream.

GRAZING MENU

On Arrival

Assorted sushi rolls (GF)

Thai fish cakes with a sweet chilli sauce (GF)

Chicken and avocado tartlets

Petite pies with a chunky tomato relish

Roasted vegetable frittata (GF)

Mushroom arancini with a red capsicum sauce

Floured baps with roast beef and horseradish

More Substantial - bowl food

Chicken Caesar salad

Beef stir fry with Chinese vegetables and hokkien noddles

Potato gnocchi with creamy mixed mushroom sauce

Desserts

Chocolate cake with double cream

Individual sticky date puddings

Mini hot jam donuts

Double brie on crusty Italian style bread

Mini chocolates petite fours

(V) Vegetarian

(GF) Gluten Free



THE BEVERAGE PACKAGES

STANDARD

De Bortoli Willowglen Brut
De Bortoli Willowglen Semillon Sauvignon Blanc
De Bortoli Willowglen Shiraz Cabernet
Boags Draught
Hahn Premium Light
Soft Drinks and Fruit Juices

PREMIUM

Emeri Chardonnay Pinot Noir
Gulf Station Sauvignon Blanc
Gulf Station Shiraz Viognier
Boags Draught
Hahn Premium Light
Soft Drinks and Fruit Juices

DELUXE

Rococo Blanc de Blanc
3 Tails Sauvignon Blanc
De Bortoli Murphy's Vineyard Shiraz
Boags Draught
Hahn Premium Light
Soft Drinks and Fruit Juices

MAKING A BOOKING

To arrange a site inspection contact Nicole Kerley,
Events Coordinator on (03) 9840 1881 or
events@easterngolfclub.com.au

An event booking is considered confirmed upon receipt of the required \$500 deposit. Full payment, final numbers and menu choice are required seven (7) days prior to the event.

The Eastern Golf Club can also assist with accommodation bookings for your guests and can recommend suppliers for: Photographers, Wedding Cakes, Celebrants, DJ and Bands, Wedding Cars, and Make Up Artist.

ADDITIONAL INFORMATION

Drinks Package Upgrade
Premium \$5.00 per person
Deluxe \$10.00 per person

Children's Meals

Childs main and dessert including soft drink
\$24.00 per child under 12 years of age.

Band Meals. Main course \$35.00 per person

Room Hire. \$500.00 (Applicable for numbers under 60)

Room Decorations. Chair covers with coloured sashes
\$5.85 per chair

Organza table runners \$3.85 per table
Red Carpet (for ceremonies) \$120.00

TERMS AND CONDITIONS

- 1. Deposit** All bookings placed at The Eastern Golf Club require a deposit to be paid in order to confirm the event. The deposit must be received by The Eastern Golf Club within fourteen (14) days of the deposit invoice.
- 2. Cancellations** If an event is cancelled the initial deposit will be applied as a cancellation fee.
- 3. Methods of Payment** Companies and individuals must settle their account seven (7) days prior to the function by cheque, credit card (visa or master card only) or cash.
- 4. Final Attendance** A guaranteed final number is required to be confirmed with The Eastern Golf Club seven (7) days prior to the function. Increases of up to 5% are accepted after this time. In the event numbers fall below the confirmed amount no deduction will be given.
- 5. Special Dietary Requirements** Please provide fourteen (14) days notice of any special dietary requirements.
- 6. Band Meal** The Musicians Award stipulates that all entertainers must be provided with a meal these are provided nominal charge to the hirer/organiser, not the Eastern Golf Club.
- 7. Room Rental Charge** Room rental charges are dependant on the time period required, the number of guest in attendance, the set up of the room and the overall catering requirements.

- 8. Dress Regulations** The Eastern Golf Club provides a warm and friendly environment for members and guests; therefore smart casual is the minimum dress requirement at all time.
- 9. Conduct** The organiser and guests will conduct themselves in an orderly manner at all times and fully comply with the Clubs Policies and Procedures. The Eastern Golf Club reserves the right to exclude or eject any persons from the venue if their conduct/ behaviour is deemed unreasonable and/or not in accordance with the club policies and procedures.
- 10. Liability** The host/organisers will be responsible for any damage to the Club, premise or any property of The Eastern Golf Club, invitee or other person attending the event. The Eastern Golf Club reserves the right to invoice accordingly. The Eastern Golf Club is not liable for any loss of or damage to any property left by the host/organisers or guest on the premise during or after the function.
- 11. Food and Beverages** No food or beverages with the exception of a celebration cake is to be brought to or consumed on the premises. Any prizes or gifts received during the function must not be consumed on premise.
- 12. Deluxe Wedding Packages** The Eastern Golf Club provides chauffer driven transport within a 30km radius of the Doncaster site.

I have read and understood the information provided and agree to The Eastern Golf Club's Terms and Conditions.

Name

Function Name

Function Date

Signature

Date

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