

Thank you for considering CLUBCATALINA Country Club for your wedding. This package contains information on our venue, menus and function policies.

CLUBCATALINA Country Club provides personalised service and attention to detail. Our caterer's provide the finest quality modern Australian cuisine and our professional and friendly staff will do their utmost to ensure your wedding day is a truly memorable occasion. We are happy to cater for any special dietary requirements.

To confirm your booking the room hire charge is required to be paid as follows:

\$400 The Clyde Room (maximum 130 pax)

\$300 The Chardonnay Room (maximum 90 pax)

Included in the room hire charge is room set-up, white table cloths and cloth napkins, white table skirting on head table, cake table, knife and present table. Red carpet runner at Club entrance, portable dance floor and lectern with microphone.

Extras not included in room hire charge,

Tulle trim on windows \$40.00

Fitted chair covers (up to 100) \$6.00 per chair

Bar fee \$35.00 - \$55.00 per hour, per beverage attendant

Your personalised touch is welcome (table centre pieces, flowers, balloons, your choice of music and wedding cake)

Due to inclement weather your outdoor ceremony may be moved to inside the Club and held in the Alan Stretton Lounge at a cost of \$150.

Smoking is not permitted in the Club, outdoor smoking areas are provided.

The Registered Club Act requires that a member of the organising party be a financial member of the CLUBCATALINA Country Club. All visitors are required to show identification and sign into the Club at Club Reception.

Should any of your guests cause damage to the Club, costs may be incurred.

The organisers of all functions are responsible for the actions of their guests.

All prices are GST inclusive.

Prices and menus listed are subject to change without notice.

Yours Faithfully

Sheryl Harris

Functions Manager

DEPOSITS

Confirmation of booking and a deposit (room fee) is required within 14 days of the booking.

50% of the menu cost is required 2 months prior to the booking.

Final attendance – final confirmation of number of guests attending are required 10 days prior to the booking date, balance owing is to be paid at this time.

CANCELLATIONS

Cancellations received before three months of the booking date will forfeit any deposit paid.

Cancellations received within one month of the booking date will be liable for payment of the entire cost of the function.

Any reduction in attendance numbers subsequent to notification of final numbers will be subject to catering charges of the confirmed numbers.

CONSUMPTION

No food or beverage of any kind will be permitted to be brought into the functions rooms (wedding cake accepted)

INSURANCE

The Club does not accept responsibility for the damage or loss of client's property. The client is responsible for damage to the Club or its property.

MENU CONDITIONS

Our menus are designed to be served alternatively this provides fast and efficient service. Meals can be provided for Vegetarians and special dietary needs however these arrangements need to be made at final confirmation of numbers.

WEDDING BOOKING DETAILS - Please complete and return with deposit payment.

Wedding date _____

Brides Name _____

Grooms Name _____

Address _____

Brides contact number _____

Grooms contact number _____

Approximate number attending _____

Ceremony time _____ Ceremony location _____

Reception time _____

How did you hear about us? _____

Function room Clyde Room \$400 Chardonnay Room \$300

I/We acknowledge that I/we have read and understand the general terms and conditions

Deposit amount \$ _____ **(total room hire)** **Signature** _____

Cheque to be made payable to Catalina Country Club and returned with this form to

Catalina Country Club, PO Box 306 Batemans Bay NSW 2536

Please debit my Master Card Visa Diners

Card Number _____ Expiry Date ____/____

CCV ____

Cardholder's name _____

Cocktail Menu

\$30.00 p/person
(minimum 30 people)

Menu Includes

Assorted Sushi
Mini Fillet Mignons
Crocodile Cakes
Pork Belly
Smoked Salmon on Dill Picklets
Marinated Duck Shanks
Pulled Pork Sliders
Moroccan Chicken Skewers
Black Truffle Arancini Balls
Assorted Wood Fired Calzone
Salt 'n' Pepper Squid
Tempura Prawns w/ a Chilli Plum Sauce
Assorted Canapés
Mini Potato Filled Skins

\$3.50 p/person cakeage when anniversary cake offered as a dessert (cupcakes excluded)

Buffet Menu

\$35.00 p/person
Children (3yrs – 12yrs) \$16.00 p/person
Prawns extra \$4.50 p/person
Minimum charge 40 people
Includes Linen Napkins & Table Cloths

Cold Selection

Bread Rolls
4 Seasonal Salads
Turkey Platter
Smoked Leg Ham Platter

Hot Selection

Honey Soy Sesame Chicken Pieces
Roast Beef
Roast Potatoes
Steamed Seasonal Vegetables
Indian Butter Chicken & Steamed Rice
Spinach & Ricotta Cannelloni
Grilled Barramundi

Dessert

Chocolate Cake
Carrot Cake
Cheesecake
Pavlova

Tea & Coffee

Banquet Menu

Canapes \$8.00 p/person (3 varieties) refer to Cocktail Menu

2 course \$40.00 p/person

3 course \$50.00 p/person

Choose 2 items from each course, minimum charge 40 people.

All meals served alternately, all menus come with linen table clothes and napkins.

Entrée

Smoked Salmon on Dill Pikelets

w/ a Crème Fraiche and a Salsa Verde

Tempura Tiger Prawns

w/ a Mango & Chilli Salsa

Pork Belly

w/ a Braised Red Cabbage and Red Currant Jus (gf)

Rare Sirloin Steak

Thai Beef Salad w/ a Lychee and Lime Dressing (gf)

Trio of Mushroom Risotto

w/ a Truffle Oil and Shaved Parmesan Cheese (v,gf)

Thai Style Crocodile Cakes

w/ a Sweet Thai Salsa

Mains

½ Roasted Duck

Semi Deboned on a Rice Noodle Cake w/ Steamed Bok Choy & a Honey Ginger & Soy Glaze

Eye Fillet Steak

w/ Grilled Smashed Chat Potato, Seasonal Vegetables a Shiraz Jus & Béarnaise

Free Range Chicken Breast

w/ a Tiger Prawn Filling served on Potato Rosti w/ Sautéed Beans, Bacon & Onion & a Veloute Sauce

Grilled Barramundi Fillet

w/ Roasted Kipfler Potato, Wilted English Spinach & a Lemon Butter Sauce (gf)

Atlantic Salmon

on a Tiger Prawn Risotto & a Truss Tomato Salsa w/ a Pear, Pecan, Rocket & Parmesan Salad (gf)

Rack of lamb

w/ Mash Potato, Seasonal Vegetables and a Rosemary Jus (extra \$2.00p/person charge)

Desserts

Lemon Tart

w/ Mascarpone Cream

Traditional Italian Tiramisu

w/ Shaved Chocolate

Passionfruit Cheesecake

w/ Chantilly Cream

Belgium Chocolate Slice

w/ Mascarpone Cream & a Honeycomb Crunch

Vanilla Bean Panacotta

w/ a Mixed Berry Confit & Biscotti Biscuit

Warm Date & Fig Pudding

w/ Butterscotch Sauce & Vanilla Ice Cream

Anniversary cakes offered as Dessert \$3.50p/p cakeage (does not apply to cupcakes)

Tea and Coffee Station Included. Cheese plates served communally \$30.00 per table.

Children's Menu

(Under 12) \$10.50 p/person

Chicken Nuggets and Chips

Fish and Chips

Spaghetti Bolognese

Salad Plate

Ice Cream and Topping