



Thank you for considering West Belconnen Leagues Club Function Centre as a venue for your Wedding Reception.

At West Belconnen Leagues Club we're mindful of the importance of making your Wedding Reception a most wonderful and memorable event.

Our aim is to ensure that all your expectations are met, from the time of inquiry to the time your last guest departs. All gatherings, from the small and intimate to the more extravagant affair, are treated with equal care and attention.

Food and beverage menus are attached for your perusal; however, we are more than happy to tailor a menu that suits your requirements and/or budget.

All menu packages include the following:

- Function & Events Coordinator to ensure your day is memorable for the right reasons
- Crisp white table linen and napkins
- Colour coordinated serviettes for inserts
- Professionally decorated bridal and cake table with pleated skirting and fairy lights
- Use of private bridal room complete with ensuite and shower facilities.
- Complimentary drinks and canapés for the Bridal Party served on arrival in the bridal room
- Microphone and lectern
- Dance floor
- Gift table
- Free parking
- Beverages at Club prices

If you require any further information or would like to inspect the Clubs facilities please do not hesitate to contact me on (02) 6254 1044 or email tomp@westbelconnen.com.au

I look forward to working with you to make your event a very memorable occasion.

Regards,

Tom Pearce
Function & Events Manager
West Belconnen Leagues Club

**WBLC FUNCTION CENTRE
MENU PRICES**

CANAPES ON ARRIVAL

Chef's selection of four (4) canapes served to guests on arrival
for ½ hour duration
\$6.50pp

MENU PRICING

OPTION 1	Soup & Main	\$23.00pp
OPTION 2	Main & Dessert	\$24.50pp
OPTION 3	Entrée & Main	\$29.50pp
OPTION 4	Soup, Main & Dessert	\$34.00pp
OPTION 5	Entrée, Main & Dessert	\$38.50pp
OPTION 6	Soup, Entrée, Main & Dessert	\$43.00pp

All meals served with oven baked bread rolls, tea, coffee & mints

BUFFET PRICING

BUFFET 1	\$29.00pp
BUFFET 2	\$32.00pp
BUFFET 3	\$42.00pp
GRAND BUFFET	\$51.00pp
WEDDING SEAFOOD BUFFET	\$60.00pp

CAKEAGE

Plated & served with coulis and fresh cream	\$2.50pp
Cut & plattered	\$2.00pp

Minimum of 30 guests required or surcharge and/or change of menu may be instigated

*Receptions held on Sundays or public holidays may incur a
10% surcharge on food & beverage charges.*

NOTE: Prices are subject to alteration without notice.
All prices are inclusive of GST

MENU SELECTIONS

Select your choice of two (2) dishes from each course
Meals will be served alternatively

SOUPS

Cream Prawn and Crab Bisque

Cream of Chicken and Avocado

Sweet Potato with Coconut Cream

Potato and Leek Soup with Croutons

Cream of Mushroom with Crème Fraiche

Minestrone with Parmesan Cheese Croutons

Butternut Pumpkin with Sour Cream and Chives

VEGETARIAN OPTIONS

Avocado, Asparagus and Sundried Tomato Salad

Spinach and Fetta Filo Parcel with Garlic Cream Sauce

Vegetable Stack

Selection of Char Grilled Vegetables and Marinated Boccochini

Stuffed Filled Mushrooms with Port Wine and Mushroom Jus

Vegetable Lasagne

Our Catering staff are happy to cater for most special dietary requirements by prior arrangement

ENTRÉES

Antipasto Plate

Prosciutto, Baby Octopus, Rare Roast Marinated Beef, Spicy Salami, Rockmelon, Olives, Fetta Cheese and Pickled Vegetables

Vegetable Stack

Marinated Eggplant, Pepper Zucchini, Sundried Tomatoes, Boccochini Cheese, Baked with Fresh Tomato, Mushrooms, Olives and Basil

Smoked Chicken Caesar Salad

Fresh Asparagus, Baby Cos, Bacon, Cherry Tomato and Caesar dressing with Cheese and shaved Parmesan

Smoked Tasmanian Salmon

Smoked Tasmanian Salmon Capers, Dill and Sour Cream dressing

Seafood Ragout

Shrimps, Poached Squid Tubes, Tasmanian Scallops, and Crabmeat, tossed in a Coriander Cream dressing and served with Jasmine Pilaf

Homestyle Vol-au-vent

Filled with Creamy Prawn, Sea Perch and Crab Ragout, served with a side of Salad Greens

Beef Carpaccio

Beef Carpaccio served with Mesculin Salad and Balsamic dressing

Tandoori Chicken Fillets

Tandoori Chicken Fillets grilled, with Salad Cresses, accompanied with Yoghurt, Fresh Mint and Coriander dressing.

Penne Pasta

Penne Pasta topped with Pine nuts, Basil and Mushroom Cream Sauce

Trio of Fettuccini

Trio of Fettuccini accompanied with Sundried Tomatoes, Chilli, Basil, and freshly grated Parmesan

Chicken & Asparagus Crepe

Chicken and Asparagus crepe topped with Cream Mustard Seed sauce

Seafood Filo

A gathering of Seafood wrapped in Crispy Pastry, served with a Lime Hollandaise sauce

Vegetable Filo

Fresh Seasonal Vegetables with Cottage Cheese, wrapped in Filo Pastry and served with a Tomato, Basil and Mushroom sauce

Thai Fish Cakes

Thai Fish Cakes with Sweet Chilli Vinaigrette and mixed Salad Greens

Honey & Soy Chicken

Honey and Soy Chicken and Bokchoy with Crispy Wonton Stack

MAINS

Grilled Breast of Chicken

Grilled Breast of Chicken filled with Leeks and Mushrooms, served with a Dijon Mustard Cream sauce

Grilled Breast of Chicken pocketed with Crisp Bacon, Tasmanian Camembert and served with a Tarragon and Chive sauce

Grilled Breast of Chicken with a Spinach and Cashew Farce, served with Pesto Cream sauce

Char Grilled Sirloin

Char Grilled Sirloin of Beef marinated in Guinness, Red Wine and Bay Leaves, napped with Bacon and Wild Mushroom sauce

Char Grilled Sirloin of beef served with a Madagascar Peppercorn Cream sauce

Veal Medallions

Pan Fried Veal Medallions topped with a Port Wine, served Field Mushroom and Oregano sauce

Marinated Char Grilled Lamb Loin

Marinated Char Grilled Lamb Loin with a Ginger, Garlic and Red Currant glaze

Grilled Fillets of Ocean Perch

Grilled Fillets of Ocean Perch served with a Garlic Cream, Scallop and Prawn sauce

Baked Tasmanian Salmon Fillet

Baked Tasmanian Salmon Fillet with a Herb Crust, topped with a Citrus Hollandaise sauce

Oven Roasted Loin of Pork

Oven Roasted Loin of Pork set on Apple Calvados and accompanied with Cider Cream sauce

Veal Cutlet

Veal Cutlet with Red Wine and Shitake Jus, atop Garlic Potato, Parsnip and Swede Mash

Rack of Lamb

Rack of Lamb with Redcurrant and Rosemary glaze

Chicken Breast

Chicken Breast with Camembert, Prawn and Brandy Cream

Medium Roasted Sirloin of Beef

Medium Roasted Sirloin of Beef with Mustard and Clove Crust, served with a Rich Red Wine Demi

(Recommendation - All Chicken sealed with seasoned flour to maintain moisture)

DESSERTS

Fresh Fruit Salad

Fresh Fruit Salad with Chantilly Cream

Profiteroles filled with Grand Marnier

Profiteroles filled with Grand Marnier Patisserie, topped with Chocolate Sauce

Tiramisu

Tiramisu - layers of Sponge with Coffee Liquor divided by Neufchatel Cheese and Fresh Cream

Apple Strudel

Apple Strudel with Whipped Cream

Sacher Torte

Rich Mud Cake layered with Apricot conserve and Chocolate Ganache

Lemon and Lime Tart

Creamy Citrus Custard with lemon Curd and Short Crust Pastry

Brandy Snap

Basket filled with Fresh Strawberries and Cream

Macadamia Pie

Macadamia, Caramel and Toffee Fudge baked with Short Bread Pastry

Hazelnut Torte

Hazelnut and Chocolate Cake layered with Chocolate Cream and topped with Roasted

Hazelnuts

Paris Breast

Choux Pastry filled with Custard Cream and Cointreau Macerate

Chocolate Mud Cake

Chocolate Mud Cake with King Island Cream

Berry Cheese

Individual Berry Cheese Cakes

Selection of Australian and International Cheese

Selection of Australian and International Cheese, Water Crackers and Fresh Fruits

Served as a Shared Platter for a Table of eight

CHILDRENS MEALS

Chicken Nuggets & Chips

Pizza & Chips

Chicken Schnitzel & Chips

All Children's Meals come with Ice Cream and Jelly

BUFFET PACKAGES

BUFFET 1

Decorated Mirrors of Cold:

Roast Sirloin of Beef with Mustard Crust
Double Smoked Leg Ham
Roast Chicken Pieces
Mortadella
Danish Salami
Smoked Coppa
Strasburg

Salad Selection:

Tomato and Red Onion
Traditional Coleslaw
Baby Chats Vinaigrette
Honey Poppy seed Pasta Salad

Bread Rolls

Dessert:

Fresh Fruit Salad with Chantilly Cream
Chocolate Mud Cake with King Island Cream
Passionfruit Cheesecake

Freshly Brewed Coffee, Tea and Dinner Mints

BUFFET 2

Decorated Mirrors of Cold:

Roast Sirloin of Beef with Mustard Crust
Double Smoked Leg Ham
Roast Chicken Pieces
Mortadella
Danish Salami
Smoked Coppa
Strasburg

Hot Roast Beef with Gravy & Baked Potatoes

Salad Selection:

Mixed Salad Cresses
Tomato and Red Onion
Zucchini and Mushroom
Baby Chats Vinaigrette
Penna Pasta with Basil Pesto Dressing
Traditional Coleslaw

Bread Rolls

Dessert:

Baked Lemon Cheesecake with Whipped Cream
Fresh Fruit Salad with Chantilly Cream
Bavarian Apple Strudel
Orange Poppy Seed Cake with Roasted Almonds
Freshly Brewed Coffee, Tea and Dinner Mints

BUFFET 3

Decorated Mirrors of Cold:

Assorted Pates and Terrines
Prime Roast Sirloin of Beef
Sugar Cured Leg Ham
Roast Turkey
Snowy Mountain Smoked Trout Fillets

Salad Selection:

Tabbouli
Mixed Salad Cresses
Traditional Coleslaw
Tomato and Red Onion

Please choose two of the following Hot Roasts:

Sirloin of Beef
Hot Loin of Pork
Roast Chicken

Two x Wet Dishes

Hot Baked Potatoes served with Sour Cream
Bread Rolls

Dessert:

Fresh Seasonal Fruit Mirror
Brandy Snap Basket with Fresh Strawberries
Chocolate Mud Cake
Apple and Walnut Strudel

Freshly Brewed Coffee, Tea and Dinner Mints

GRAND BUFFET

Decorated Mirrors of Cold:

Fillet of Chicken Terrine
Pork and Veal en Croute
Double Smoked Leg Ham
Roast Breast of Turkey
Roast Sirloin of Beef with Mustard Crust
Snowy Mountain Smoked Trout Fillets

Hot Roasts:

Sirloin of Beef
Hot Loin of Pork
Roast Chicken
Two x Wet Dishes

Hot Roast Potatoes served with Sour Cream
Bread Rolls

Salad Selection:

Mixed Salad Cresses
Tomato and Red Onion
Apple, Celery, Walnut and Mayonnaise
Fresh Mushroom with Mustard Vinaigrette
Traditional Potato Salad
Cucumber and Orange

Dessert:

Austrian Sacher Torte
Tropical Fruit Flan with Whipped Cream
Italian Amaretto Gateau
Baked Cheesecake

Tasmanian Cheese and Water Crackers served with Fresh Seasonal Fruit

Freshly Brewed Coffee, Tea and Dinner Mints

WEDDING SEAFOOD BUFFET

Hot:

Seafood Mornay and Rice
Chilli Coriander Baby Octopus
Garlic Mussels
Thai Green Curried Prawns and Rice

Cold:

Smoked Salmon
Smoked Trout Fillets
Seafood Salad
King Prawns
Pacific Oysters
Green Lip Mussels Vinaigrette

Salad Selection:

Tomato and Red Onion
Cucumber and Orange
Apple, Celery and Walnut
Mixed Salad Cresses
New Potato Vinaigrette
Sweet Corn and Capsicum
Carrot and Coconut

Selection of Continental Meats, Condiments and Dressings
Bread Rolls

Selection of Tempting Desserts
Australian and International Cheese with Crackers
Fresh Seasonal Fruits

Freshly Brewed Coffee, Tea and Dinner Mints

Should there be any type(s) of seafood that you wish to have on the buffet, we are more than happy to arrange.

Prices Subject To Change

BEVERAGE PACKAGES

West Belconnen Leagues Club offers both Beverage Packages and Dry Till options.

Package 1	Package 2	Package 3
Basic Draught Beer: Full Strength & Light	Basic Draught Beer: Full Strength & Light	Basic Draught Beer: Full Strength & Light Premium Beer: Crown Larger, Corona, Peroni, Heineken
House Wine: White & Red	Bottled Wine: Wine Of The Month	Bottled Wine: Wine Of The Month & Sparkling
Orange Juice & Soft Drink	Orange Juice & Soft Drink	Orange Juice & Soft Drink

3 hours \$18.00	3 hours \$20.00	3 hours \$25.00
4 hours \$20.00	4 hours \$22.00	4 hours \$28.00
5 hours \$22.00	5 hours \$24.00	5 hours \$31.00

NON ALCOHOLIC PACKAGE

Post Mix only
(Coke, Diet Coke, Lift, Sprite, Dry Ginger Ale & Soda Water)

Three (3) Hours	\$10.00 per person
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Minimum for Beverage Packages - 50 persons

Packages are only available with appropriate catering selections.

DRY TILL

Dry Till is where beverages of your choice are charged on a consumption basis. Whereby you nominate a set dollar amount or time limit and beverages are served until that limit is reached.

You have the choice of what beverages you would like to be on the Dry Till

Responsible service of alcohol policies are adhered to at all times.

Management of the Club reserves the right to refuse service of liquor to any person they see fit.

ROOM HIRE

Lindrum Room	\$100.00
Messenger Room	\$100.00
Hopman Room	\$200.00
Lindrum and Messenger Room	\$250.00
Messenger and Hopman	\$300.00
WBLC Function Centre	\$500.00

Room hire charges cover labour for set up, bar & tray service and associated cleaning costs

THINGS TO DO:

Before your meeting with our Functions & Events Coordinator, check the following:

1. Date of Reception
2. Number of guests attending reception including children
3. Reception timetable, include the following:
 - Arrival of guests at Reception
 - Arrival of Bridal Party at Reception
 - Meal Service time
 - Speeches
4. Serviette insert colour
5. Guest table décor
6. Entertainment
7. Pre-dinner canapes
8. Dinner selection(s)
9. Special dietary requirements
10. Beverage option
11. Table plan

TERMS & CONDITIONS

(bottom section of this page must be signed and returned when paying security deposit)

Confirmation of Booking

Tentative Bookings will be held for a period of fourteen (14) days. To confirm your booking a Security Deposit of **\$300.00** is required. The Club reserves the right to cancel a tentative booking not confirmed within 14 days. Security deposit will be refunded the working week following the function where it is determined that no undue damage to Club property is incurred.

Terms of Payment

Function Rooms

Room hire fees will be charged with catering & beverage invoice

Catering

Guaranteed guest numbers and payment is required seven (7) days prior to your function. Guest numbers provided at this time will be considered the minimum for all catering charges. Any increase in numbers will be charged accordingly

Beverage

Payment of Beverage Package or Dry Till must be paid seven (7) days prior to your function. Any increase in Dry Till total must be paid on completion of your function.

Cancellation

The Security Deposit will be fully refunded if thirty (30) days notice is given. If less than 30 days notice is given no refund of the security deposit will be made. If a function is cancelled less than seven (7) days prior to the event the organiser will be charged the total food cost.

Surcharge

All functions held on Sundays & Public Holidays may incur a 10% surcharge on food & beverage costs.

Security

Depending on the type of function, security may be required. This will be charged at \$35 per hour, per guard; this will be decided at Managements discretion.

Prices

We guarantee a function quotation for a period of three months. Whilst we endeavour to maintain all prices printed, to meet rising costs we may have to make changes at our discretion. The Club will advise you beforehand.

Damages

The Club does not permit items to be attached or fixed onto/into walls, ceilings, glass, furniture or any Club property without prior permission.

Function organiser(s) will be held liable for any damages to Club property that may occur as a result of that function. Including, but not restricted to, the cost to clean carpet & repair/replace any damage to furniture, fittings & fixtures etc.

Insurance

Whilst the Club will do its utmost to ensure the security & safety of the Clients guests & property, the Club accepts no responsibility for loss, damage or injury to guest and/or equipment left at the Club prior to/during/after the function.

Food & Beverage

Club policy does not allow food or beverage to be brought onto the Clubs premises. Wedding & Birthday cakes excepted with permission of Management.

Hire Limits

Rooms available until 12.30am (excl day functions). Time may be extended, (subject to approval) but may incur fee.

Behaviour

The Club endorses & applies the principles of Responsible Service of Alcohol. The Club reserves the right to exclude or reject any and all objectionable person(s) from the Clubs premises without liability.

✂

ACCEPTANCE

I have read the above terms & conditions and agree to comply.

Date of function _____

Name of your function _____

Please print name _____

Signature _____

Member Number _____

For all function bookings, the organiser must be a member of the West Belconnen Leagues Club as they will be signing guests into the Club.