

*Weddings
at Arana*



Congratulations on your recent engagement

and thank you for considering Arana Leagues Club
to take part in hosting your special day.

This brochure details our Deluxe Wedding Package.
We look forward to hearing from you with any questions you may have or
on how we can tailor this package for your special day.

Room Hire

ROOM	ROOM LAYOUT / CAPACITY		8 HOUR ROOM HIRE	MEMBER'S PRICE
	BANQUET	CABARET (8)		
FOUNDATION ROOM	120 PERSONS	120 PERSONS	\$350	\$300
PANTHER DEN	50 PERSONS	48 PERSONS	\$250	\$200

Deluxe Wedding Package Options

One course - main.....	\$60 pp
Two course - main & dessert	\$70 pp
Two course - entrée & main	\$70 pp
Three course - entrée, main & dessert.....	\$84 pp



Package Inclusions

Pre-Wedding menu tasting *
.....
Pre-Dinner canapés - individually served
.....
Your wedding cake cut and served individually
or in your own cake bags
.....
Unlimited tea and coffee for your guests
.....
Personalised menus
.....
Personalised seating chart
.....
Silver cake knife and server provided
.....
White linen tablecloths & skirting
.....
Your choice of colour coordinated linen napkins
.....
White chair covers with your choice of
colour coordinated sash
.....
Your choice of colour coordinated table runners for your
bridal, guest, cake and gift tables
.....
Decorated entrance archway
.....
Decorated entrance staircase
.....
Silver candelabras for bridal table
.....
Tea light votives on gift, bridal and cake tables
.....
Organza swagging on your bridal and cake table
.....
Wishing well
.....
Chocolate bonbonnières for your guests
.....
High bars set with candle centrepieces
.....
Parquetry dance floor
.....
Wireless microphone
.....
Lectern
.....
Use of Club AV equipment
.....
Exclusive use of our Boardroom for your bridal party*
.....
Function room set out to your individual specifications
.....
The assistance of our experienced Wedding Coordinator

*Menu tastings available only for plated selections

†Boardroom offered upon availability

Plated Selections

Entrees

PUMPKIN SOUP

House made roast pumpkin and pine nut soup

AVOCADO & SEAFOOD

Local avocado served with scallops, calamari, oyster and ocean king prawns

GRILLED CHICKEN CAESAR SALAD

Caesar salad served with grilled chicken tenderloin, lettuce, bacon, cheese and anchovy dressing

WARM LAMB SALAD

Warm lamb salad served with grilled lamb loin, roquette, red onion, fire roasted peppers and balsamic dressing

CHICKEN AND VEGETABLE FILO

Chicken and vegetable fillo parcel served with a lemon pepper cream sauce

LEMON PEPPER WHITING

Lemon pepper crumbed whiting fillets served on a warm potato salad with remoulade sauce

TASMANIAN SMOKED SALMON

Traditional smoked Tasmania salmon served with a Waldorf salad and citrus dressing

Mains

200 GRAM EYE FILLET

Char grilled 200 gram Eye Fillet served with a smokey bacon and mushroom glaze, sautéed green beans and rosemary roasted chat potatoes

FREE RANGE CHICKEN BREAST

Free range chicken breast filled with ham and asparagus, oven roasted and served with a white wine sauce

ROASTED LAMB RUMP

Oven roasted lamb rump, served over a roquette and semi dried tomato salad with rosemary jus

GRAIN FED SIRLOIN

Grain fed sirloin of beef served with maple roasted sweet potatoes, and green peppercorn sauce

PORK MEDALLION

Grilled pork medallion served with apple and fennel salad and hollandaise sauce

HUMPTY DOO BARRAMUNDI

Oven baked Barramundi served with sautéed Asian greens, oyster mushrooms and finished with a soy glaze

ATLANTIC SALMON

Crisp skin Atlantic salmon served with red onion mash, capers and lemon butter sauce

CHICKEN WELLINGTON

Chicken breast topped with mushrooms and onion, wrapped with puff pastry and oven baked, served with hollandaise sauce

Desserts

INDIVIDUAL PAVLOVA

served with fresh fruit salad

PROFITEROLES

filled with crème patisserie and chocolate sauce

SALTED CARAMEL GANACHE TART

served with double cream and strawberry coulis

APPLE AND RHUBARB TART

served with warm custard and fresh cream

STICKY DATE PUDDING

served with warm toffee sauce

INDIVIDUAL TIRAMISU

served with double cream chocolate sauce

PEAR AND ALMOND TART

served with fresh cream and vanilla bean sauce (GF)

WARM PEACH AND BLUEBERRY CRUMBLE

served with vanilla bean sauce and berry compote (GF)

FRESH FRUIT TARTLET

filled with cream patisserie and fresh seasonal fruits

Beverage Packages

Standard

Minimum 30 guests

Includes bottled house wines (red, white and sparkling), draught beer, post mix soft drink and juice

House Wines

1858 Sauvignon Blanc - WA
Chain of Fire Chardonnay - Central Ranges
1858 Shiraz - Central Ranges
Chain of Fire Merlot - Central Ranges
Craigmoor NV Sparkling - Mudgee

Draught Beer (pots only)

XXXX Gold
XXXX Bitter
Hahn Premium Light
Tooheys New

1 hour..... \$17
2 hours..... \$27
3 hours..... \$33
4 hours..... \$39
5 hours..... \$43

Premium

Minimum 30 guests

Includes premium and house wines (red, white and sparkling), draught beer, post mix soft drink and juice

House Wines

1858 Sauvignon Blanc - WA
Chain of Fire Chardonnay - Central Ranges
1858 Shiraz - Central Ranges
Chain of Fire Merlot - Central Ranges
Craigmoor NV Sparkling - Mudgee

Premium Wines

Wild Oats Sauvignon Blanc Semillon - WA
Pikorua Sauvignon Blanc - Marlborough
Wild Oats Cabernet Merlot - WA

Draught Beer (pots only)

XXXX Gold
XXXX Bitter
Hahn Premium Light
Tooheys New
James Squire 150 Lashes

1 hour..... \$21
2 hours..... \$31
3 hours..... \$37
4 hours..... \$43
5 hours..... \$46

Bar Tab

We are also able to offer your guests a pre-determined selection of beverages on a bar tab up to the value of your choosing. Please discuss your requirements with your Functions Co-ordinator.



Additions and Extras

Menu Additions

CHILDRENS MEALS \$15.50 pp

For Children 4 - 12 years of age

Pizza sub and chips

Chicken nuggets and chips

Tempura fish and chips

All children's meals include ice-cream
with choice of topping

CAKEAGE \$2.50 pp

Sliced and served with berry coulis and cream

ENTERTAINERS MEAL \$31.50

Main meal and unlimited soft drink

Event Extras

Audio Visual Equipment Items

Digitally Enhanced Juke Box (5 Hours) \$260

DJ (5 Hours) \$370

Decorations

Coloured Helium Balloons \$2 each

Coloured Table Overlays \$6 each

Diamond Table Runners \$5 each

Dry Bar Lycra Covers (selected colours available) \$15

Centrepieces Prices on request

LED Wax Candles Prices on request

Place Cards Prices on request