

*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



Package Inclusions

Pre-Wedding menu tasting *
.....
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

The Enchanting Menu

2 courses

\$65

3 courses

\$85

Welcoming Nibbles

A selection of traditional antipasto selections
with dips & tapenades served with crusty breads

Bread roll & butter

The First Course

- Alternate serve -

Beetroot & mint cured smoked salmon

w basil cucumber & mint salad with heirloom tomato
& saffron yoghurt (g/f)

Olive & basil charred lamb rump

with shaved fennel, orange & dill salad
with semi dried tomato aioli (g/f)

The Second Course

- Alternate serve -

Char grilled wagyu beef tenderloin

with bacon & spinach mash with butter & almond broccoli,
rosemary jus & prosciutto crisp (g/f)

Prosciutto wrapped chicken breast

filled with semi dried tomato & ricotta on zucchini & potato
bake butter & honey glazed carrot & sweet corn cream (g/f)

The Best Course

- Alternate serve -

Lemon meringue tartlet

with passionfruit syrup, cream Chantilly & raspberries

Pecan & chocolate flan

with pecan praline double cream & berries

To Finish

- Served buffet style -

Coffee and teas

The Prestige Menu

2 courses

\$75

3 courses

\$88

Welcoming Nibbles

Waiter-served selection of gourmet canapés
Bread roll & butter

The First Course

- Select two (2) for alternate serve -

Beetroot & mint cured smoked salmon

with basil cucumber & mint salad
with heirloom tomato &
saffron yoghurt (g/f)

Oregano & thyme spiced chicken tenderloin

with prosciutto, pear & rocket salad,
crumbled feta with fig
& balsamic jam (g/f)

Barramundi & crab cakes

with wakamme & snowpea endril salad
with roasted sesame dressing & lime

Sweet chilli & soy pork belly

with coriander & corn fritter,
snowpea tendrils & sesame carrot
salad with nouch chan dressing

Chimichurri chicken

with apple, cucumber, radish
& red cabbage slaw with tahini
& sour cream dressing (g/f)

Olive & basil charred lamb rump

with shaved fennel, orange & dill salad
with semi dried tomato aioli (g/f)

Peking duck breast

with shallot, coriander & snow pea
sprout salad with crispy tortilla & hoisin
& sweet chilli dressing

Brie, artichoke & asparagus puff tartlet

with watercress & ruby grapefruit salad
rocket pesto & lemon oil (v)

The Second Course

- Select two (2) for alternate serve -

Char grilled wagyu beef tenderloin

with bacon & spinach mash with
butter & almond broccoli, rosemary jus
& prosciutto crisp (g/f)

Thai red curry grilled chicken breast

with coriander & corn potato cake,
baby corn, bamboo shoot & asian greens
with red curry coconut cream (g/f)

Pan seared tuna

with warmed green bean basil &
kipfler salad, green olive &
lemon salsa verde (g/f)

Char grilled pork loin

with sweet corn mash, broccolini,
thyme & bacon jus &
butterscotch apples (g/f)

Moroccan charred lamb rump

with turmeric salted bay chats,
Persian feta, rocket & artichoke with
kalamata olive tapenade (g/f)

Pan seared barramundi

with rosemary & green olive roasted
kipfler, grilled capsicum & red onion
salsa with sweet pea soubise (g/f)

Prosciutto wrapped chicken breast

filled with semi dried tomato & ricotta
on zucchini & potato bake butter
& honey glazed carrot &
sweet corn cream (g/f)

Rigatoni pasta

with roasted garlic, mushroom
baby balsamic, olives basil oil
& fried leeks (v)

The Best Course

- Select two (2) for alternate serve -

Chocolate mousse cake

with raspberry coulis vanilla cream
& strawberries (g/f)

Lemon meringue tartlet

with passionfruit syrup, cream Chantilly
& raspberries

Pecan & chocolate flan

with pecan praline double cream
& berries

Apple & rhubarb crumble

with raspberry cream,
coconut crumble & berries

Warmed chocolate fondant

with pecan praline raspberry coulis,
cream & raspberries

Lime baked cheesecake

with mango puree, cream & berries

Chocolate & Kahula crème brulee

with cream & seasonal berries (g/f)

Coffee & Bailey's pannacotta

with coffee cream, pecan praline
& berries (g/f)

To Finish

- Served buffet style -

Coffee and teas

The Lavish Buffet Menu

\$77

Welcoming Nibbles

A selection of traditional antipasto selections with dips & tapenades served with crusty breads

The Festive Feast

- Served buffet style -

.....
Crusty bread roll and butter

Market Fresh

Caesar with baby cos, shaved grana parmesan, bacon, crouton, parmesan aioli

Kipfler potato, oven baked streaky bacon, shallot, basil, mustard seed mayonnaise (g/f)

Baby lettuce, tomato, cucumber, red onion, Greek feta, green olive, red wine vinaigrette (g/f) (v)

Steamed medley of vegetables

Magnificent Meats

Thyme roasted chicken breast with buttered kipflers, pine nut & basil cream sauce (g/f)

Sea salted salmon with roasted cauliflower & walnut, charred lemon hollandaise (g/f)

Charred MSA beef sirloin with rosemary baked sweet potato & pumpkin, mushroom jus (g/f)

Pumpkin gnocchi with olive, basil & tomato sauce, parmesan crumble (v)

Assorted accompaniment of mustards, pickles, sauces & gravy

The Best Course

- Select two (2) for alternate serve to your guests at their tables -

Chocolate mousse cake

with raspberry coulis vanilla cream & strawberries (g/f)

Lemon meringue tartlet

with passionfruit syrup, cream Chantilly & raspberries

Pecan & chocolate flan

with pecan praline double cream & berries

Apple & rhubarb crumble

with raspberry cream, coconut crumble & berries

Warmed chocolate fondant

with pecan praline raspberry coulis, cream & raspberries

Lime baked cheesecake

with mango puree, cream & berries

Chocolate & Kahula crème brulee

with cream & seasonal berries (g/f)

Coffee & Bailey's pannacotta

with coffee cream, pecan praline & berries (g/f)

To Finish

- Served buffet style -

Coffee and teas

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 Dry
Hahn Premium Light
Tooheys New
Iron Jack Black

2 hours

\$30

3 hours

\$37

4 hours

\$43

5 hours

\$48

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 Pinot Grigio - Mudgee, NSW
Nobody's Hero Sauvignon Blanc - Marlborough, NZ
Quilty & Gransden Shiraz - Orange, NSW

Draught Beer (pots only)

XXXX Gold
XXXX Dry
Hahn Premium Light
Tooheys New
James Squire 150 Lashes
Iron Jack Black

2 hours

\$35

3 hours

\$42

4 hours

\$48

5 hours

\$53

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