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Wedding Packages

*Let us help make your
dream wedding a reality.*





Welcome to Monavale Golf Club. Our functions and catering team have over 25 years experience in providing personalised weddings to our customers. We boast recognition through industry nominations and awards for our location, food and service. It is our aim to design your special day with care and attention in these beautiful natural surroundings; let us make your dream a reality.

Hearts Desire



Inclusions

- 1 hot and 1 cold canapé
- 2 course alternate served meal with freshly brewed tea and coffee
- 5 hour bar beverage package
- Wedding cake served as dessert with cream and berries
- Chair covers with sash by Romeo's Chair
- Linen, chairs, dance floor and microphone
- 5 hour professional DJ entertainment
- Complimentary tasting dinner for wedding couple

Entree

- Buttered Asparagus, Parmigiano Reggiano, Crumbed Truffled Hens Egg
- Goats Cheese Cappelletti, Butternut Pumpkin Puree, Baby Rocket, Walnut Gravel
- Duck Liver Parfait, Cornichons, Pear Relish, and Toasted Sour Dough
- Smoked Chicken and Avocado Salad with Pistachios and Baked Goats Cheese
- Panko Crumbed Prawns, Toasted Flatbread, Carrot Remoulade
- Semolina Crusted Calamari with Lemon, Green Beans, Parsley and Fennel
- Potato, Cheese and Asparagus Tart, with Mixed Leaves and Hazelnut Dressing
- Ras el Hannout Spiced Pumpkin and Sheeps Milk Feta Béchamel, Cannelloni

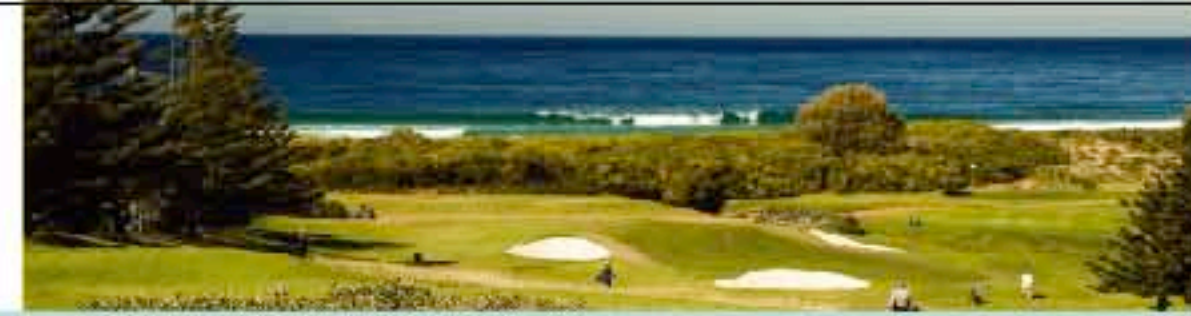


Mains

- Organic Rosemary Crusted Lamb Rack, Gratin Dauphinoise, Green Beans, Shiraz Jus
- 5 hour Daube of Wagyu Beef Cheek, Paris Mash, Roasted Carrots
- Cornfed Chicken Supreme, Basil Mash, Madeira Onions, Roasted Red Pepper Jus
- Roasted Chicken Maryland, Pinkeye Potatoes, Bread Sauce, Rich Chicken Jus
- Baked Fennel Pork Cutlet, Creamed Cabbage, Potato and Apple Mash
- Seared Barramundi Fillet, Warm Potato and Chorizo Salad, Soy Bean and Salsa Verde Dressing
- Grilled Atlantic Salmon, Tomato Fondue, Salad Nicoise



Pure Passion



Inclusions

Includes all menu items from the Hearts Desire Package plus the following menu:

- 2 hot and 2 cold canapés
- 3 course alternate served meal with freshly brewed tea and coffee
- 5 hour birdie beverage package
- Wedding cake served on platters
- Chair covers with sash by Romeo's Chair
- Linen, chairs, dance floor and microphone
- 5 outside lanterns with candles for outside tables
- 5 hour professional DJ entertainment
- Complimentary wedding ceremony grounds
- Complimentary tasting dinner for wedding couple

Entree

- Warm Spanner Crab Belly Buttons, Fennel Beurre Blanc, Chervil
- Sashimi Tuna and Seared Kobe, 'Vitello Tonnato'
- Slow Braised Ham Hock Terrine, Yamba King Prawns, Sauce Choron, Dried Organic Cherry Tomatoes
- Raviolo of Lobster, Langoustine and Salmon, Poached in a Light Bisque, with a Lemongrass Veloute
- Peppered Angus Beef Carpaccio, with Pickled Wild Mushrooms, Parmesan and Lemon Oil
- Jamon Serrano, Olive Oil Braised Artichokes, Soft Poached Ducks Egg
- Twice Baked Cauliflower and Gruyere Souffle with a Frisee and Dried Cranberry Salad
- Chilled King Prawns and Avocado Salad, with Tarragon Mayonnaise and Salmon Caviar
- Panko Crumbed Prawns, Toasted Flatbread and Carrot Remoulade

Mains

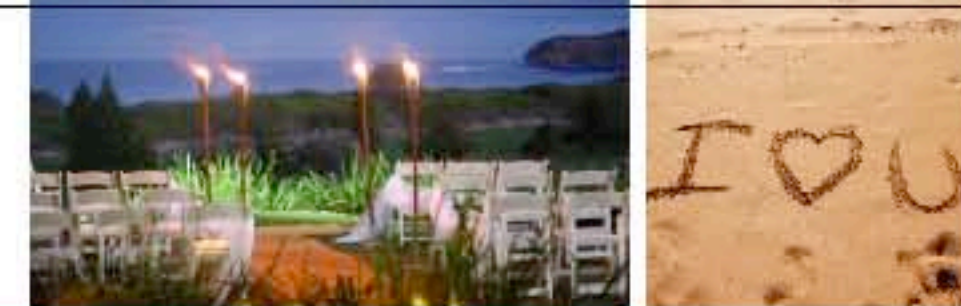
- Rump of Lamb, Spiced Pumpkin, Baby Onions, Wild Mushroom Tortellini
- Filet of Beef Forestiere, Buttered Asparagus, Truffle Mash
- Pan Fried Duck Breast, Pomme Lyonnaise, Chestnuts and Caramelized Pear
- Confit Duck Leg, Roasted Beetroot, Sautee Potatoes, Salsa al Rafano
- Crisp Skin Pork Belly, Mustard Mash, Pear Relish, Confit Globe Artichokes
- Grilled Atlantic Salmon, Tomato Fondue, Salad Nicoise

Dessert

- Iced Creme Caramel, Raspberries, Almond Tuille
- Creme Brûlée, Blackberry Compote, Almond Biscotti
- Toblerone Parfait Pyramid, Candied Hazelnuts
- Pistachio Pannacotta, Pistachio Cookie, Passionfruit Sauce
- Chocolate Nemesis, Pure Cream, Sour Cherries
- Bombe Alaska, Turkish Delight Gelato, Macerated Currants, Currant Vodka
- Lemon Tart, Strawberry and Mint Salad, Double Cream
- Selection of Australian Cheeses with Dried Fruits and Lavosh
- Banana Tart, with Caramelized Peanuts and Vanilla Bean Gelato
- Warm Date Pudding, Pumpkin Seed Caramel and Hokey Pokey Ice Cream
- Warm Chocolate Fondant, Vanilla Ice Cream and Poached Mandarins

True Love

Drinks Packages



Inclusions

- 6 canapés
- 3 substantials
- 2 sweet canapes
- Freshly brewed tea and coffee
- 5 hour par beverage package
- 30 chair covers with sash by Romeo's Chair
- Linen, chairs, dance floor and microphone
- 5 outside lanterns with candles for outside tables

- Tasmanian Smoked Salmon and Salmon Caviar on Wholemeal Blini
- Chipotle Chicken with Mango Salsa
- Pacific Oysters, Sweet Pickle Wild Cucumber, Champagne Ice
- Asian Peppered Prawns with Wasabi and Ginger
- Lamb, Bocconcini and Caramelised Onion Pizzettas
- Crab Cakes with Fresh Green Pawpaw
- Salad of Shredded Duck with Shiso and Watermelon
- Smoked Salmon, Caper Berry and Rocket Salad with Champagne Vinaigrette
- Silken Squid Noodles with Bok Choy and Harissa Prawns
- Bitter Chocolate and Pistachio Brownies
- Selection of Brûlée Tarts, Fruit Sable and Petit Fours

Please note this is only a sample of the options available.
Please contact your Functions Manager for additional options.

Beverage Package 1 - Par

- The Lone Fig Brut Cuvee
- The Lone Fig Chardonnay
- The Lone Fig Shiraz
- Cascade Premium Light, Pure Blonde, Carlton Draught, Reschs Draught, Victoria Bitter, Tooheys New, Tooheys Old
- Soft Drink and Juices

Beverage Package 2 - Birdie

Your choice of one sparkling, one white and one red from the following:

- Bay of Stones Sparkling Chardonnay Pinot Noir
- Bay of Stones Chardonnay
- Poets Corner Semillon Sauvignon Blanc
- Bay of Stones Shiraz
- Poets Corner Merlot
- Cascade Premium Light, Pure Blonde, Carlton Draught, Reschs Draught, Victoria Bitter, Tooheys New and Tooheys Old
- Soft Drink and Juices

These packages are set and alternate wines cannot be substituted.
All Packages can be upgraded to Premium or Platinum Package.



Drinks Packages continued

Beverage Package 3 - Eagle

Your choice of one sparkling, one white and one red from the following:

- Jacobs Creek Chardonnay Pinot Sparkling
- Jacobs Creek Chardonnay Pinot Sparkling Rose
- Richmond Grove Chardonnay Pinot Sparkling
- Jacobs Creek Semillon Sauvignon Blanc
- Jacobs Creek Semillon Chardonnay
- Richmond Grove French Cask Chardonnay
- Saltram Makers Table Sauvignon Blanc
- Jacobs Creek Cabernet Merlot
- Jacobs Creek Shiraz Cabernet
- Richmond Grove Black Cat Shiraz
- Saltram Makers Table Cabernet Sauvignon
- Cascade Premium Light, Pure Blonde, Carlton Draught, Reschs Draught, Victoria Bitter, Tooheys New & Old and Coopers Pale Ale
- Soft Drink and Juices



Beverage Package 4 - Albatross

Your choice of any combination of the following:

- Trilogy Cuvee Brut
- Trilogy Sparkling Rose
- Molly's Cradle Sette Gradi NV Sparkling
- Yellowglen Pink
- Tyler's Stream Sauvignon Blanc
- Montana Pinot Gris
- Molly's Cradle Sauvignon Blanc Semillon
- Molly's Cradle Chardonnay
- Wolf Blass Yellow Label Sauvignon Blanc
- Montana Hawke's Bay Merlot Cabernet Sauvignon
- Gramps Shiraz
- Molly's Cradle Merlot
- Molly's Cradle Shiraz
- Wolf Blass Yellow Label Cabernet Sauvignon
- Cascade Premium Light, Pure Blonde, Carlton Draught, Reschs Draught, Victoria Bitter, Tooheys New & Old and Coopers Pale Ale
- Soft Drink and Juices

Upgrades and Options



Ceremony

- Ceremony Grounds - includes red carpet, clothed signing table and 2 white chairs
- Chairs
- Red Carpet
- Golf Carts - upon application only

Food and Beverage

Premium Upgrade

Citron Twist, Apeach Island, Raspberry Sunrise, Vanilla Mule, Cape Cod and Pear Lush, Shaken Cocktails
Crown Lager, Cascade Premium

Platinum Upgrade

Citron Twist, Apeach Island, Raspberry Sunrise, Vanilla Mule, Cape Cod and Pear Lush, Shaken Cocktails
Corona, Peroni, Crown Lager, Cascade Premium
(choice of two) Jim Beam Bottles, Bundaberg Bottle

Consumption Beverage List Available on Request.

Champagne Toast

Options Available

Food

Platters (all designed for 10 people)

Turkish Bread with Dips

Antipasto

Cheese and Fruit

Other Platters Available upon Request.

Reception

- Balcony Lanterns
- Wishing Well
- Red Carpet
- Tea Lights and Holders
(4 lights per table)

