



The *Melville Glades* Golf Club  
Wedding package

To the bride and groom,

Thank you for considering Melville Glades Golf Club as a venue for your wedding reception. It is a pleasure to present you with our wedding package to assist you in planning your very special day.

Our modern and elegant function centre is nestled in tranquil bushland surrounds, away from the hustle and bustle of the city and includes a spacious bar and dining room, large dance floor and outdoor verandah. It is fully air-conditioned and boasts floor to ceiling windows with glorious views of our picturesque gardens.

Our beautiful grounds boast magnificent opportunities for all your bridal photography and make a tranquil environment to exchange your wedding vows. An added convenience is the ample shaded parking available within the manicured grounds of the club.

Here at Melville Glades, we pride ourselves in being able to cater to your individual needs, whether it is for an intimate cocktail reception for 30 guests or a grand dinner dance for 150. Attention to detail by our professional and dedicated staff will ensure that your celebration is simply perfect.

Enclosed are our menus and beverage packages for your perusal. Although we endeavour to preserve our current pricing, there may be minor increases year-to-year. Please also note that our menus are seasonal and are subject to change.

Our catering staff are also able to arrange tempting tastings to savour a few of the sumptuous selections available for your special day. You are also welcome to join our members on a Friday night for a delicious buffet menu and experience the clubhouse facilities, hospitality and catering.

If you have any further queries or would like to make an appointment to view the clubhouse or experience the chef's specialties, please contact myself either phone or e-mail.

We look forward to hearing from you soon.

Yours sincerely,

Elizabeth Brennan

Marketing and Event Coordinator

## Holding your wedding at Melville Glades Golf Club

To ensure your wedding is simply special and forever memorable, this wedding package has been developed to encompass all areas of your special day.

We offer a range of services:

- Pre-function tempting tastings with of chef
- Outdoor ceremony in natural surrounds
- Catering for all occasions and requirements
- Beverage packages to suit every budget
- Set-up of equipment on your wedding day
- Complete wedding planning
- Delicious wedding cake creations baked in-house by our pastry chef

We able to also source the following:

- Decorations
- Entertainment
- Flowers
- Photographers

### Venue hire and set-up costs

Ceremony to be held at Melville Glades	\$100
<i>Inclusive of clothed trestle and 10 chairs</i>	
<i>* Cost negotiable for set-up of more chairs</i>	
Room hire	\$100 per 1/3 of the room*
<i>* \$150 surcharge for hire of final 'members' third</i>	
Wedding set-up	\$200
<i>Inclusive of guest, cake, present and bridal tables as well as lectern</i>	
Linen	\$1 per person
<i>Inclusive of white table cloths and napkins</i>	

# *Chef's specialty*

## Wedding menu #1 - \$75 per person

### Hors d'œuvres (served on platters)

Salmon gravelax on Melba toast with caper aioli

Mini duck spring rolls, star anise and orange glaze

Mini Caesar, pancetta, parmesan, crouton and anchovy dressing on baby cos leaves

Truss tomato, basil & bocconcini bruschetta with white balsamic

### Entrée

Ironbark pumpkin, potato and parsnip soup with crusty bread

Roma tomato, bocconcini and basil bruschetta with olive tapenade

### Main course

Grilled fillet of line-caught Barramundi on a bed of baked sweet potato and broccolini with a zesty hollandaise sauce

Angus Beef eye fillet on sweet potato and cream fraiche mash with wild rocket, tategio and shallot cream

Fresh angel hair pasta, grape tomato, zucchini ribbons, basil, birdseye chilli, mustard greens, spent grain lavosh

### Desserts

Nougat gelato, cardamom wafer and praline

Warm chocolate pudding, vanilla bean ice cream smothered in a drunken chocolate sauce

### To finish

Cheeseboards with crackers and dried and fresh fruits, freshly made tea and coffee

# *Cocktail party and barbecue*

Wedding menu #2 - \$75 per person

## **Hors d'œuvres**

Freshly shucked coffin bay oysters upon arrival to reception

Cold platters

Mixed sushi platters with wasabi and pickled ginger

Fresh summer fruits

Poached prawns wrapped in prosciutto

Mixed open sandwiches with sourdough bread

## **Hot platters**

Malaysian satay skewers with roasted peanut and coconut dipping sauce

Lemon and dill crayfish cakes with aioli

Thai fish cakes with sweet chilli and coriander sauce

Spinach, tomato and goats cheese tartlets

Chicken and baby corn petit pies

## **From the barbeque**

German bratwurst sausage with sauerkraut

Whole marinated tiger prawns

Frenched lamb cutlets

Teriyaki squid

## **Sides**

Fresh garden salad

Gourmet potato salad

Italian tomato, feta and olive salad

## **Dessert**

Mixed petite fores

Three cheese platter with quince paste, dried fruits and crackers

# *Premium*

## Wedding menu #3 - \$110 per person

### On arrival

Albany Rock Oysters, shucked to order

### Hors d'œuvres (served on platters)

Salmon gravelax on melba toast with caper aioli

Mini duck spring rolls, star anise and orange glaze

Mini Caesar, pancetta, parmesan, crouton, and anchovy dressing on baby cos leaves

Truss tomato, basil & bocconcini bruschetta with white balsamic

### Entrée

Brioche crumbed Yarra Valley feta with walnuts and pear and drizzled with warm honey

Grilled Margaret River venison chorizo, green chilli jam, wild rocket

Tempura soft shell crabs, teriyaki dipping sauce

### Main course

Grilled Red Emperor Fillet with asparagus, champagne poached Shark Bay scallops, butter Portobello and coriander hollandaise

Porcini, field and oyster mushroom ravioli in spiced pesto with dried grape tomato, king island brie and purple basil

Angus Beef Eye Fillet on sweet potato and cream fraiche mash with wild rocket, tategio and shallot cream

### Desserts

Nougat gelato, cardamom wafer and praline

Warm chocolate pudding, vanilla bean ice cream smothered in a drunken chocolate sauce

### To finish

Cheeseboards with crackers and dried and fresh fruits, freshly made tea and coffee

# Cocktail Menu

\$40 per person for two hours (for 30-60 guests)

Selection of any four of the following:

## Cold

Fresh natural oysters with fresh lemon, shallot vinaigrette  
Housemade mixed nori rolls with pickled ginger and soy  
Oven dried tomato, pecorino and kalamata olive bruschetta  
Mini Caesars, crispy pancetta, crouton, anchovies dressing on baby coz leaf  
Vietnamese rice paper rolls  
Open mixed gourmet sandwiches  
Baked Turkish bread with select dips  
Chicken liver and bacon pate on melba toast  
Smoked chicken, almond and feta tartlets topped with rocket pesto  
Petite Hamburgers  
Antipasto Platter, mixed cold meats, marinated Italian vegetables, crostini's  
and dips

## Hot

Thai King Prawn cakes with lime, coriander and sweet chilli dipping sauce  
Seafood wontons  
Five spiced Duck spring rolls with a chilli plum dipping sauce  
Lemongrass prawn skewers  
Oysters kilpatrick  
Citrus and Herb crumbed snapper goujons with house tartare  
Goats cheese, basil and tomato tartlets  
Feta and spinach triangles  
Curry vegetable puffs with minted yoghurt  
Satays with sweet peanut and coconut dipping sauce (beef, chicken, lamb)  
Chicken, vegetable and herb petite pies with tomato chutney

For 60-100 guests add 1 extra item

For 100+ guests add 2 extra items

## *Function beverage packages*

You may select one of the beverage packages below or we can organise a package that suits your requirements, such as an on consumption arrangement or through a bar tab system.

The beverages will be served for the specified time period. Your account will be charged at the package price per person respective to your final confirmation numbers. As a responsible server of alcohol we try and maintain our beverage package to a limit of 5 hours. Anything above this will be subject to negotiation.

We also have soft drink packages available as option for children, young adults or guests wishing not to consume alcohol at \$20 per person.

### Tier 1

Hardy's Chardonnay

Hardy's Cabernet Merlot

Hardy's Cuvee Brut Reserve

Tap Beer – Cascade Light, Carlton Mid and Carlton Draught

Soft Drinks

Orange Juice

3 Hours	\$25.00
4 Hours	\$30.00
5 Hours	\$34.00

### Tier 2

Rothbury Semillon Sauvignon Blanc

Rothbury Cabernet Merlot

Yellowglen Yellow

Tap Beer – Cascade Light, Carlton Mid and Carlton Draught

Soft Drink

Orange Juice

3 Hours	\$27.00
4 Hours	\$31.00
5 Hours	\$35.00

### Tier 3

Watershed Semillon Blanc Sauvignon

Watershed Cabernet Merlot Shiraz

Yellowglen Yellow

Tap Beer – Cascade Light, Carlton Mid and Carlton Draught

Soft Drink

Orange Juice

3 Hours	\$32.00
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4 Hours	\$36.00
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5 Hours	\$40.00
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Premium beers (Stella Artois, Pure Blonde and Carlton Black) are also available for \$2.00 per person on top of the selected beverage package. Spirits are offered in an on-consumption or bar tab basis only.

# *How to book your wedding*

1. Contact Melville Glades to
  - a) Confirm if the date you would like for your wedding is available
  - b) Arrange a time to meet at the Club.
  
2. After this meeting you will be sent a preliminary copy of the arrangements made so far.
  
3. Arrange to pay the deposit of \$500.00 to Melville Glades to secure your booking and return a signed copy of the wedding Terms and Conditions.
  
4. You may contact us at any time to make additional payments or discuss reception details.
  
5. At least two months before the wedding, let us know if there are any additional extras that you require, such as chair covers, backdrops etc, so that we can order them in plenty of time.
  
6. Final payments for the reception are due two weeks prior to your function
  
7. One week before the wedding confirm the final numbers and the seating plan.
  
8. Three days before the wedding, make arrangements to bring in your cake, bonbonniere, place cards and any other decorations you would like.
  
9. Beverages, if charged on consumption, can be paid for at the end of the wedding reception or the following morning. Please confirm this prior to the wedding.

# Terms and conditions

## Tentative bookings and confirmation

Tentative Bookings will be held for a period of fourteen days and will be automatically cancelled unless an extension is requested. A deposit of \$500.00 is required upon confirmation of booking. Melville Glades reserves the right to cancel the booking and reallocate the function room if a deposit is not received. The \$500 deposit will be fully refunded after the function, if there are no damages or extra costs incurred.

## Cancellation

In the event of the function being cancelled within three months of the planned date, a refund of the deposit will be subject to the function venue being resold. If cancelled within ten days of the planned date, Melville Glades will charge 50% of the expected revenue. All cancellations must be received in writing.

## Payment

Full payment of the function and beverage packages shall be made at two weeks prior to the wedding. The cost of beverages, if on consumption, will be estimated and paid for prior to the night and any credit returned to client within 7 days. If cost goes above estimate, difference is payable within 7 days.

## Final numbers

A minimum number of guests attending the function is required two weeks prior to the event. Charges will be based on these minimum numbers or the actual attendance, whichever is greater.

## Responsibility

Melville Glades will not accept any responsibility for damages to, or loss of items left at the Club by the hirer, guests or helpers.

## Damages

Missing items, or any damage to the Club's facilities, furnishings or fittings will be charged to the Hirer, including damage made by candle wax on linen or carpet. This includes repairs, labour or replacement as deemed necessary by the management.

## Decorations

Decorations must be approved by the Club. No drawing pins, metal fasteners or alternative fixing such as glue or blue tack may be used on any part of the building, furniture or fittings. The hirer is responsible for setting up and removing any special decorations including chair covers, gifts, centrepieces etc, on the same day as the function. Confetti, rice or table sprinkles are not permitted on or around premises.

## Smoking

The Melville Glades Clubhouse is strictly a non-smoking venue. Smoking is only permitted outside in the designated Smoking areas.

## Price variations

Every endeavor is made to maintain prices as printed, however these may be subject to change.

## Dress standards

Both members and visitors to the Melville Glades Golf Club are to adhere to the Clubs Dress Standards outlined on the Melville Glades website.

Please note that denim of any form is unacceptable.

<http://www.melvilleglades.com/guests/club/cldress.mhtml>

I have read and accept the Terms and Conditions of Melville Glades Golf Club and agree to abide by them:

Date of function: .....

Brides name: .....

Grooms name: .....

Address: .....

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Home phone: .....

Mobile: .....

E-mail: .....

Hirer: .....

Signature of hirer: ..... Date: .....

How did you hear about us? .....

Deposit enclosed \$..... ( ) Cash ( ) Cheque ( ) M/Card ( ) VISA

Cardholders name: .....

Signature: .....

Card number: .....Expiry ...../.....



*For further information, please contact:*

Elizabeth Brennan  
Marketing and Events Coordinator

Melville Glades Golf Club  
Beasley Road, Leeming WA 6149

Ph: (08) 9332 7333  
E-mail: [elizabeth@melvilleglades.com](mailto:elizabeth@melvilleglades.com)