

WEDDING PACKAGES



YOUR WEDDING

Thankyou for considering Catalina Country Club for your wedding. This package contains information on our venue, menus, wine list and function policies.

Catalina Country Club provides personalised service and attention to detail. Our caterers provide the finest quality modern Australian cuisine and our professional and friendly staff will do their utmost to ensure your wedding day is a truly memorable occasion. We are happy to cater for any special dietary requirements.

To confirm your booking a room hire charge is required to be paid as follows:

\$300 The Clyde Room (maximum 130)
\$200 The Chardonnay Room (maximum 90)

Included in this price are room set-up, white cloths and white cloth napkins on all tables, white table skirts on head table, cake table and present table, cake knife, black candle stands, head table fairy light back drop. Red carpet runner at Club entrance, portable dance floor, microphone and lectern.

Extra touches ~ Tulle trim on windows ~ \$40
 Chair covers on head table ~ \$5 per chair
 Cart hire for golf course photos ~ \$25 per cart (must be returned prior to golf shop closing)

Your personal touch is welcome (table centre pieces, flowers, balloons, your choice of music.)

No smoking in the function rooms and foyer.

The Registered Club Act requires that a member of the organising party be a financial member of the Catalina Country Club.

Should any of your guests cause damage to our Club, costs may be incurred.

The organisers of all functions are responsible for the actions of your guests.

All prices shown are GST inclusive.

Prices, menus and wine list are subject to change without notice.

Yours faithfully

Sheryl Harris
Function Manager

catalina country club at your service

t: 4472 4022 e: sharris@catclub.com.au w: www.catalinacountryclub.com.au

YOUR WEDDING

Deposits

Confirmation of booking and a deposit (room fee) is required within 14 days of the booking.

50% of the menu cost is required 2 months prior to your wedding.

Final attendance - guaranteed number of guests attending the function are required 10 days prior to the function date, balance owing is to be paid at this time.

Any function continuing past the hour of midnight shall incur a surcharge of \$50.00 per hour or part thereof.

Should the function room be required for set-up on the previous day, \$150.00 surcharge applies (conditions apply).

Cancellations

Cancellations received before six months of your function will get a full refund of deposit paid.

Cancellations received before three months of your function day will forfeit any deposit paid.

Cancellations received within on month of the function date will be liable for payment of the entire cost of the function.

Any reduction in attendance numbers subsequent to notification of final numbers will be subject to charging at the full contracted amount.

Consumption

No food or beverage of any kind will be permitted to be brought into the function rooms (wedding cake accepted).

Anyone attending a function in the function rooms does not have to sign our register unless they intend to move from the function to any other part of the club (eg. poker machine area).

Insurance

The club cannot accept any responsibility for the damage or loss of client's property. The client is responsible for damage to the Club or its property.

Menu Conditions

As you read our function menus you will notice that they are designed to be served to the table alternatively. This provides fast and efficient service to you the customer and under no circumstances will changes be entered into at the time of the function.

Meals can be provided for vegetarians and special dietary needs, however these arrangements need to be made at final confirmation of numbers.

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YOUR WEDDING

Today's date _____

Bride's Name _____

Groom's Name _____

Address _____

Phone Bride (h) _____ (w) _____ (m) _____

Groom (h) _____ (w) _____ (m) _____

Email Bride _____ Groom _____

Proposed Date _____ **Number of people attending** _____

Ceremony Time _____ **Reception Time** _____

Function Room Clyde Room \$300 Chardonnay Room \$200

How did you hear about us? _____

I/We acknowledge that I/we have read and understand the general terms and conditions.

Deposit amount \$ _____ (total room hire) Signature _____

Cheque to be made payable to Catalina Country Club and returned with this form to:
Catalina Country Club
PO Box 306, Batemans Bay NSW 2536

Credit Card Payment - post to the above address or fax to (02) 4472 7477

Please debit my Mastercard Visa Diners

Card No.

Expiry Date ___/___

Cardholders Signature _____

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COCKTAIL MENUS

Menu A ~ \$12.50 pp (15 person minimum)

Chicken, ginger and sweet soy strudels

Cocktail beef pies

Vegetable spring rolls with sweet chilli

Reef fish goujons with tartare sauce

Flash fried calamari with tartare sauce

Curried vegetable samosa

Crudites platter with vegetables, corn chips and dips

Menu B ~ \$17.50pp (20 person minimum)

Assorted mini quiche

Flash fried calamari with tartare sauce

Tempura prawns with chilli plum sauce

Marinated chicken skewers with satay sauce

Mushroom and pate on melba toast

Assorted mini vol-au-vents

Assorted canapés ~ salmon, ham and prawn

Vegetable spring rolls with sweet chilli sauce

Crudites platter with vegetables, corn chips and dips

Menu C ~ \$21.50pp (30 person minimum)

Turkey, cranberry and brie filo parcels

Tandoori chicken skewers with mint yoghurt dressing

Assorted sushi rolls with wasabi and soy dipping sauce

Baked eye fillet on dijon baguette with pink peppercorns

Assorted canapés ~ ham, prawn and salmon

Moroccan lamb skewers with mint raita

Smoked salmon, cream cheese and caper calzone

Fresh Clyde River oysters

Cakeage charge applies ~ \$2.00 ~ when wedding cake is cut and served as dessert

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BUFFET MENUS

Cold Selection

Bread Rolls
Caesar Salad
Potato Salad
Pasta Salad
Greek Salad
Smoked Ham Platter
Turkey Platter

Hot Selection

Honey Soy and Sesame Chicken Pieces
Roast Beef
Roast Pork and Crackling
Roast Potato and Pumpkin
Steamed Vegetables
Casserole and Rice
Spinach and Ricotta Cannelloni
Grilled Sea Perch

Desserts

Chocolate Cake, Carrot Cake, Cheese Cake
Pavlova
Tea and Coffee Station

\$29 pp

Children \$14.50

Minimum Charge 50 people

Linen Table Cloths and Napkins included

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BUFFET MENUS

Seafood Buffet

Cold Selection

Cooked Prawns

Natural Oysters

Mussels in Tomato Bruschetta

Caesar Salad, Greek Salad, Potato Salad, Octopus Salad and Pasta Salad

Turkey and Ham Platter

Bread Rolls

Hot Selection

Roast Beef

Roast Pork and Crackling

Roast Pumpkin and Potato

Crumbed Calamari

Garlic Prawns and Rice

Grilled Sea Perch

Honey Soy and Sesame Chicken Pieces

Crumbed Tiger Prawn Cutlets

Desserts

Carrot Cake, Chocolate Cake, Cheese Cake, and Pavlova

Fruit Platter

Tea and Coffee Station

\$37.50 pp

Children \$18.75

Minimum charge 50 people

Linen Table Cloths and Napkins included

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BANQUET MENUS

Function Menu A

Entrée

Thai Fish Cakes w/ a Balsamic Vinegar Reduction
Pumpkin Soup w/ Sour Cream and Cashew Nuts
Mushroom Risotto w/ Grilled Prosciutto and Shaved Parmesan
Zucchini and Smoked Ham Fritas w/ a Tomato and Herb Salsa
Thai Beef Salad w/ Crispy Rice Noodles
Tempura Chicken Strips w/ Mild Chilli Plum Sauce
Tandoori Chicken on a Cucumber Salad
Tomato and Avocado Brushetta
Potato Skins w/ Bacon, Cheese and Sour Cream
Grilled Octopus w/ Greek Style Salsa
Stuffed Mushrooms w/ Garlic Aioli

Mains

Roast Leg of Lamb w/ Lyonnais Potato, Green Vegetable and Gravy
Roast Beef w/ Yorkshire Pudding Green Vegetable and Gravy
Roast Pork w/ Sweet Potato Rosti, Green Vegetable and Gravy
Grilled Barramundi Fillet w/ a Caper and Lime Aioli on Spinach Salad and Potato Escallops
Grilled Sea Perch w/ Macadamia Nut Crust and Lemon Butter Sauce on Spinach Salad and Potato Escallops
Chicken Breast w/ Grilled Italian Veg, Cheddar Cheese and Napoli Sauce on Risotto Cake
Chicken breast filled w/ spinach and ricotta served on Napoli sauce and scallop potato
Grilled Pork Chops w/ Poached Pear and a Ginger Cream Sauce on Lyonnaise Potato

Desserts

Pavlova w Fruit and Cream
Carrot Cake -w/ Whipped Cream
Cheese Cake w/ Berry Confit and Cream
Warm Apple Crumble w/ Ice Cream
Warm Plum Pudding w/ Vanilla Custard and Ice Cream
Warm Berry Pudding w/ Butterscotch Sauce
Sticky Date Pudding w/ Butterscotch Sauce
Chocolate Mousse

Children's Menu (Under 12) \$10.00 pp
Chicken nuggets and chips
Fish and chips
Ice cream and topping

Tea and Coffee Station Included

Cheese Plates Served Communally for \$30 a table

2 courses \$27

3 courses \$ 33

Choose 2 items from each course

All meals Served Alternately

All Menus Come with Linen Table Clothes and Napkins

Minimum Charge 40 people

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BANQUET MENUS

Function Menu B

Entrée

Smoked Salmon Blinis w/ Salsa Verde and Sour Cream
Prawn and Avocado Vinagrette
Tempura Prawns w/ a Mild Chilli Mango Salsa
Garlic Prawns in Puff Pastry Case w/ a Tomato and Basil Reduction
Braised Duck Pies w/ a Green Pea Sauce
Fresh Seafood Risotto
Grilled Moroccan Lamb Fillet Salad
Smoked Chicken, Cranberry and Camembert Filo Parcels
House Made Pork Fillet and Hoi Sin Spring Rolls
Tempura Soft Shell Crab w/ a Mild Chilli Plum Sauce
House Made, Veal, Sage and Mushroom Ravioli, w/ a Tomato and Basil Sauce

Mains

Chicken Breast Filled w/ Garlic Prawns on Risotto w/ a Garlic Butter Sauce
Grilled Barramundi w/ Citrus and Avocado Salsa on Potato Fritz
Grilled Salmon Fillet w/ Tempura Vegetables and a Sweet Thai Sauce
Beef Wellington, Fillet Steak and Mushroom Duxcel, in Puff Pastry Served w/ jus
Eye Fillet Steak Served Medium on Mild Blue Cheese Polenta w/ jus
Slow Roasted Lamb Rump on Lyonnais Potato w/ Red Currant and Rosemary jus
Pork Fillet Filled w/ Dried Fruit, Sage and Apple on Fried Polenta
Veal Medallions w/ Grilled Prosciutto, Asparagus & Hollandaise Sauce on Lyonnais Potato
Lamb Rack w/ Pine Nut Crust and Filo on Escalloped Cream Potato
Slow Roast Scotch, Char Grilled, Medium w/ Tomato Concasse, Béarnaise Sauce and
Cajun Fried Potato

Desserts

Home Made Sticky Fig Pudding w/ Butterscotch Sauce and Ice Cream
Chocolate Mousse in Chocolate Baskets
Berry Mousse in Chocolate Baskets
Crepes Suzette, Orange Liqueur Sauce and Ice Cream
Cherry Mille Fille, Puff Pastry Filled w/ Cherries and Mascarpone Cheese
Profiteroles Filled w/ Chocolate Mousse Served w/ Warm Choc Sauce
Belgium Chocolate Tart w/ Cream
Poached Pear and Baked Custard Tart w/ Cream
Passion Fruit Brulee
Chocolate Bavoius w/ Berry Confit

Children's Menu (Under 12) \$10.00 pp

Chicken nuggets and chips
Fish and chips
Ice cream and topping

Tea and Coffee Station Included

Cheese Plates Served Communally for \$30 a table

2 courses \$ 33 3 courses \$ 39

Choose 2 Items From Each Course

All Menus come with Linen Table Clothes and Napkins

All Meals Served Alternately

Minimum Charge 50 People

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WINE MENU

Sparkling

Yellowglen Pink Piccolo 200ml	7.20
<i>Distinctive Pinot Noir aromas of strawberries with a splash of citrus bubble under the nose.</i>	
Yellowglen Yellow Piccolo 200ml	7.20
<i>A full and generous wine with a lovely mouthfeel and creamy mousse.</i>	
Rothbury Estate Curvee	13.80
<i>It shows zesty citrus and sherbet aromas on the nose and full-bodied apple and melon flavours with a rich and creamy palate.</i>	
Wolf Blass Bilyara Sparking Brut	19.30
<i>The aroma displays zesty citrus & sherbet characters..</i>	
Lindemans Early Harvest Sparkles 200ml	7.20
<i>A refreshing palate that displays lemon & lime flavours and a subtle creaminess, leading to a light, crisp finish.</i>	

Whites

Rosemount Traminer Riesling – Sweet	20.40
<i>Delicious floral flavours, hints of rose petal, perfumed fruit and spice form the palate.</i>	
Lindemans Early Harvest Sem/Savignon Blanc	6.90 22.90
<i>Low Alcohol/Low Carbohydrate</i>	
Rothbury Estate Semillon Sauvignon Blanc	13.80
<i>The fresh, lively palate displays tropical fruit flavours and a bright, crisp finish.</i>	
Angel Cove Sauvignon Blanc	22.30
<i>Tropical fruits dominate with a soft and flavoursome mid palate. The finish is refreshingly crisp with lingering mineral and citrus flavours.</i>	
Matua Valley Sauvignon Blanc, Hawkes Bay NZ	8.40 29.10
<i>A vibrant wine style with crisp acid and lively palate of gooseberry and apple flavours</i>	
Secret Stone Sauvignon Blanc, Marlborough, NZ	34.50
<i>This wine is a blend of superb parcels from various vineyards in the Marlborough area, producing an intense Sauvignon Blanc.</i>	
Seppelt Stony Peak Chardonnay	14.90
<i>A vibrant, fruit-driven Chardonnay displaying citrus and stone fruit flavours with a refreshing finish.</i>	
Penfolds Private Release Chardonnay, SA	5.80 22.30
<i>Creamy malolactic characters and well-integrated oak provide structure and depth.</i>	
Rosemount Twilight Harvest Unwooded Chardonnay	19.30
<i>The palate is light and refreshing with a cleansing finish.</i>	
Lindemans Bin 85 Pinot Grigio	4.90 17.80
<i>Crunchy apple & pear flavours fill the palate.</i>	
Rosemount Ryecroft Verdeho	17.80
<i>Summer flavours of citrus, lime and tropical fruit are balanced by a crisp, mouthwatering finish.</i>	
Wolf Blass Yellow Label Moscato	24.50
<i>The aroma shows attractive floral, citrus & musk characters.</i>	

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WINE MENU

Reds

Maglieri Lambrusco	13.70
<i>Delicate aromatic fruit aromas and flavours that are perfectly balanced with crisp acidity and a hint of sweetness, typical of Lambrusco at its very best.</i>	
Mateus Rose 187ml	5.90
Penfolds Rawson's Retreat Merlot	5.50 19.60
<i>Red cherry, plum and strawberry flavours are given definition and structure by a spicy oak finish and defining ripe tannins.</i>	
Lindemans Cawarra Merlot	12.50
<i>Soft tannins and subtle nutty oak complement a smooth, supple finish</i>	
Saltram Makers Table Shiraz	16.20
<i>The generous palate is balanced with rich berry and ripe cherry flavours. A supporting backbone of light oak and well integrated tannins complete this easy drinking wine.</i>	
Jamiesons Run Cabernet Shiraz Merlot	22.30
<i>This medium bodied wine is smooth and silky, bursting with berry fruit, chocolate and spice on the finish.</i>	
Rosemount Twilight Harvest Grenache Shiraz Viognier	4.90 19.30
<i>A lovely perfumed strawberry and raspberry nose with lifted hints of apricot from the Viognier.</i>	
Koonunga Hill Seventy Six Shiraz Cabernet	8.50 29.60
<i>A winemaking tribute to the now legendary 1976 Koonunga Hill Shiraz Cabernet. Highly perfumed black fruits on the nose With a palate of ripe blueberry, dark cherry fruits & chocolate.</i>	
Lindemans Bin 45 Cabernet Sauvignon	5.10 16.10
<i>Dark berry fruit and cassis flavours with hints of chocolate and mint. The finish is stylish, long and juicy.</i>	
Wolf Blass Yellow Label Cabernet Sauvignon	29.00
<i>This is a medium to full bodied wine that offers a sweet, middle palate, finishing with fine, smooth, chalky Cabernet tannins.</i>	
Wolf Blass Bilyara Shiraz	4.80 14.80
<i>The palate is of medium body, showing soft complex fruit flavours with rich berry characters. Complex tannins give the wine a soft, fruity finish.</i>	
Seppelt Stoney Peak Shiraz Cabernet Sauvignon	14.90
<i>Red berry aromas flow from the nose, developing into notes of blood plum, blackcurrant & sweet cherry. Soft & long finish</i>	
Rosemount Diamond Label Pinot Noir	24.00
<i>Medium bodied with flavours of cherry, fresh apple & strawberry. Subtle soft round palate, with a velvety finish</i>	
Rothbury Estate Cabernet Merlot	13.80
<i>The palate shows ripe flavours of cassis with hints of chocolate. This wine is deep & finishes soft & round.</i>	

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WINE MENU

Cask Wine	7oz glass	½ litre	1litre
<i>Fresh Dry White or Fruity White</i>	3.30	8.30	13.40
Chardonnay	3.50	9.30	14.40
Soft Dry Red	3.30	8.30	13.40

Beer

Premium Australia

Crown Lager	5.60
Beez Neez	5.60
Bohemian Pilsner	5.70

Wonderfully aromatic, a little spicy and thoroughly drinkable.

Imports

Asahi Super Dry	6.00
<i>Traditionally brewed Japanese dry beer, Which has a rich flavoured body and refreshing aftertaste.</i>	

Corona	6.00
<i>Corona is lighter than traditional beers with a crisp & refreshing finish.</i>	

Draught Beer

Cascade Premium Light	Carlton Mid-strength
Victoria Bitter	Carlton Draught
Tooheys New	Tooheys Old

Low Carb

Carlton Dry	Pure Blonde
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Fortified Wine	2oz	5oz	Bottle
Penfolds Club Tawny	2.20	3.50	14.30

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GENERAL WEDDING INFORMATION

MARRIAGE CELEBRANTS

Catherine Milliken
02 4473 8956

Joanne Terlich
02 6493 8531

Margaret McDonald
02 4472 4420

FLOWERS

A Classy Touch
02 4472 6071
Lee Farrant
02 4471 7914

WEDDING STATIONERY

Amandas of Mogo
02 4474 4670

PHOTOS

Exclusive Images
0418 269 264

RLH Photography
0434 004 801

Courdeux Photography
0423 365 675

MUSIC

DJ Matt Brown
0419 465 202

Australian Entertainer Network
02 4472 5007

HAIR

Hair @ the Bay & Deziner Beauty
02 4472 6007

Artistic Flair
02 4472 6546

MAKEUP

Esenergy - Total Body Care
02 4472 5319

Ella Bache
02 4472 9326

WEDDING CAKE

Kaye Richards
02 4471 7703

Michel's Patisserie
02 4472 2792

FORMAL HIRE

Stitches Batemans Bay
Men Formal Suit Hire
02 4472 9076

WEDDING TRANSPORT

Euro Limousine Service
(stretch limousine)
02 4474 5717

DRESS DESIGNER/MAKER

Jo Fafie
02 4471 8337

HIRE OF PUBLIC SPACE

Eurobodalla Shire Council
02 4474 1293

DECORATIONS

Lets Decorate
02 4455 7313

CHAIR COVERS, SASHES & BALOONS

Hire N Hire
02 4472 8333

Balloons for all Occasions
02 4454 0413

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