

The Warragul Club Downtowner

Athenaeum Room



Wedding

Brochure



The Warragul Club Function Room has had a major renovation that is now complete. The renovation has seen the removal of pillars in the function room and opened it up into what is now a 150 plus modern and stylish function centre.

At The Warragul Club we are proud of the fact that we make your reception as easy as possible. We have a dedicated team that will ensure that your reception is tailored to your individual style and is a night to remember.

The new sweeping steps at the front of the entrance to the function room lead into the renovated foyer with stunning floral displays and beautiful carpet that flows through into the function room.

The warm & inviting colours of white, creams and gold look magnificent and will match with all colour schemes.

The new greenery and flower boxes compliment the room perfectly.

The modern & stylish slimline windows are enhanced with cream microvenitians to give you that extra control of lighting.

A new air conditioning system gives you total control to keep the room at the perfect temperature.

The new ceiling with its extensive down lighting system allows you to create the right ambience for any function.

A feature of the room is the new bar with its stunning red gum bar top and Ashwood bar & pillars. The parquetry floor has recently been restored to its original elegance and is one of the largest in the district.

Please feel free to contact the clubs reception to make an appointment with either of our function team.

*Lloyd Maisey
Function Manager*

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Email: wglclubfunctions@hotmail.net.au

*Yvonne McKay
Function Co-Ordinator*



Deluxe Wedding Package- \$450.00

Room layout to suit your individual style.

Deluxe backdrop behind bridal table

White linen chair covers for bridal table

All round tables seating 8 or 10 guests with comfortably padded seats

White table cloths & serviettes to match the bridal party

A double archway in the entrance is highlighted with tulle & ornamental trees

Two large floral arrangements to compliment the bridal table

2x5 Tier candelabras for the wedding table

Wrought iron easel & decorated lectern for guests seating & guest books

Raised bridal table available on request for up to 8 people

Balloons on roof over dance floor (optional)

Beautiful greenery & flower boxes to compliment the room

Tea & Coffee



Catering

-Hors D'oeuvres-

Crudities Platter-\$40.00

Mixed Sandwich Platter- \$45.00

Hot Savouries Platter- \$50.00

-Wedding Meal Package-

2 Course Main & Dessert- \$33.00

Wedding Cake used as dessert with garnish- \$30.00

3 Course Soup, Main & Dessert- \$36.00

Wedding Cake used as dessert with garnish- \$34.00

3 Course Entrée, Main & Dessert- \$40.00

Wedding Cake used as dessert with garnish- \$35.00

(Sit down meals based on choice of 2 served alternately)

2 Course Buffet A- \$35.00

2 Course Buffet B- \$40.00

Surcharge may apply for groups less than 50.



Catering

-Soup-

Chicken & Sweet Corn

Potato & Leek

Creamy Pumpkin

Minestrone

Roasted Capsicum & Tomato

Spring Vegetable

Savoury Tomato

Cream Of Chicken

Thick Vegetable

-Entrée-

Seafood Salad

Selection of seafood in a delicious tangy cocktail sauce served on a bed of salad.

Satay Beef or Chicken

Tender pieces of beef or chicken served on a bed of rice with a delicious satay sauce.

Warm Chicken or Lamb Salad

Chicken or Lamb pieces tossed in a warm salad with a vinaigrette dressing.



Catering

-Entrée-

Crumbed Prawns

Freshly coated in seasoned breadcrumbs, gently fried until golden brown & served with fresh crisp lettuce, tartare sauce & lemon.

Chicken & Vegetable Vol au vent

Chicken & mixed vegetables in a creamy white wine sauce topped with melted cheese.

Vegetarian Crepe

Fresh seasonal vegetables gently sautéed in a homemade tomato & herb sauce wrapped in a tender crepe then topped with cheese and grilled lightly until golden brown.

Parmesan Cheese Coated Chicken Tenderloins

Oven baked chicken tenderloins coated in parmesan cheese and breadcrumbs with thai sweet chilli noodles and vegetables.

Seafood Crepe

Scallops, prawns and shrimp in a creamy garlic white wine sauce encased in a crepe and topped with cheese and grilled till golden. served with a small side salad.



Catering

- Main Meals -

Roast lamb, Beef, Pork, Chicken or Turkey

A selection of mouth watering roast meat served with roast potatoes, seasonal vegetables & appropriate condiments.

Roast Chicken Breast

Tender chicken breast fillet served with a rich brown demi glaze.

Tender chicken breast fillet served with a creamy bacon & mushroom sauce.

Tender chicken breast fillet served with a creamy shrimp & garlic sauce.

Beef Wellington

Tender fillet of beef encased in rolled pastry filled with a delicate mushroom pate served with seasonal vegetables.

Tandoori Lamb with Greek yoghurt served with vegetables.

Pork Margarite

Tender medallions of pork marinated in a delicate array of spices then served with seasonal vegetables.



Catering

- Main Meals -

Vegetarian Pasta

Seasonal medley of vegetables sautéed in garlic butter with either cream & white wine sauce or a tomato napolli sauce.

Pork Loin Medallions

Crumbed pork loin medallions rolled in parmesan cheese then served with a plum sauce & apple sauce.

Oven Baked Dory Fillets

Oven baked dory fillets topped with tomato, onion & a herb breadcrumb dressing.

Baby Rack Of Lamb

Roasted baby rack of lamb marinated in lemon, fresh rosemary, red wine & roasted garlic.

Please note that all items are subject to modification and menus can be tailored to suit your individual needs or budget constraints. Our qualified chef will be more than happy to talk about any special request you may have. Special menu options will be priced accordingly.



Catering

-Dessert-

Cheesecakes

Apple & Peach Crumble

Strawberry or Raspberry Roulade & Cream

Sticky Date Pudding with Butterscotch Sauce

Hot Chocolate Pudding with Chocolate Sauce & Cream

Pavlova & Cream

Apple & Blueberry Crumble with Crème Anglaise

Fresh Fruit Salad & Cream

Mousse- Chocolate, Strawberry or French Vanilla



Catering

-2 Course Buffet A-

Choice of 3 Main Meals & 3 Desserts

-Main Meals-

Roast Beef

Roast Lamb

Roast Chicken

Roast Pork

Chicken Breast with a Creamy White Wine Sauce

Vegetarian Pasta

Rosemary Lamb Casserole

Sweet & Sour Pork

Beef Burgundy Casserole

All served with appropriate condiments

-Dessert-

Fresh Fruit Salad & Cream

Pavlova & Cream

Chocolate or Strawberry Mousse

Apple & Peach Crumble

Wine Trifle



Catering

-2 Course Buffet B-

Choice of 4 Main Meals & 4 Desserts

- Main Meals-

Roast beef

Roast Lamb

Roast Chicken

Roast Pork

Fried Whiting

Tortellini Carbonara

Lasagne

Sweet & Sour Pork

Beef Burgundy Casserole

Rosemary Lamb Casserole

All served with appropriate condiments

-Dessert-

Chocolate, Strawberry or French Vanilla Mousse

Fresh Fruit Salad & Cream

Paulova & Cream

Assorted Cheesecakes

Wine Trifle



The Warragul Club Downtowner

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Lloyd will be pleased to discuss and advise you on any questions you may have for your special day.





Notes



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