

Mildura Working Man's Club Wedding Package 2010



www.milduraworkers.com.au

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A celebration of style, pleasure, elegance and great food..

When choosing the Mildura Working Man's Club for your special occasion you will receive first class service combined with the personal attention you deserve.

From a small intimate gathering for 25 to a wedding reception seating 160 people, our staff and management are more than happy to fulfill your needs and make your occasion memorable.

Contact our Function Manager to make an appointment at a time that suits you to discuss your function and view our facilities.

Function Facilities

With a choice of two function rooms upstairs or the modern surroundings of the Members Lounge, our friendly staff will ensure you receive professional service and personal attention to help make your occasion a success.

Our Sierra Lounge allows for seating of up to 160 guests with a large dance floor or up to 230 guests without the dance floor. A stage area is available for a band or a DJ.

The Pioneer Room is suitable for smaller gatherings and can comfortably seat up to 60 guests with a dance floor or up to 80 without the dance floor.

Both rooms are serviced by their own bar, with table service available upon request.

The Members Lounge suits the more casual event, with outdoor areas easily accessible and the option of Barbeque Functions in the warmer months of the year.

Menus

Our Function Menus are designed as a guide to customers and contain a selection of our most popular dishes. All meals are served on an alternate basis.

Room Hire

Room Hire charges apply to all function areas with a generous discount available to members. Please see Capacities, Rates and Terms and Conditions for more information.

Function Requirements

When you accept the Mildura Working Man's Club as the venue for your special occasion, we require the following information:

- Special dietary requirements, including gluten free, vegetarian and children's meals
- Placement of highchairs or wheelchairs
- For formal functions, a running sheet with allocation of times for meals, speeches, etc.
- Seating arrangements for guests
- Requirements for Band/DJ meals must be arranged prior to the event

Wedding Celebrations

All Weddings are professionally set and include the following –

Polished cutlery, crockery and glassware

All chairs covered with full white covers and sash in color of your choice

Formal Bridal table and cake table, decorated with covers and tuille

Full white linen table cloths and napkins

Pewter cake knife and server available upon request

Stage area for Band/DJ

Self serve tea and coffee facilities

Dinner mints or chocolate hearts to follow dessert

Wedding cake cut and bagged

Wedding Cake cut and garnished to be served as dessert (additional cost per head)

Wedding easel for floor plan display

Stationary (menus) – see Function Manager for available options

Pre Dinner Drinks

Pre-dinner drinks can be held in the upstairs balcony area or the Members Lounge of the Club for 45 minutes prior to the seating time of your guests. Savouries will be served to your guests at this time and included in the price of your function. All beverages consumed within this time are added to the final bar account.

On Arrival

The Bridal Party will be met at an alternative entrance to the guests and escorted to a private pre-dinner drink area, where you can relax until it is time to make your big entrance as husband and wife.

Menu Options

Entrée

Chicken and Corn Soup
Garnished with slithers of spring onion

Pumpkin Soup
Garnished with garlic and parmesan croutons

Marinated Lamb Salad
Served on a bed of fresh garden salad

King Prawn Salad
Served on a bed of fresh garden salad with house made
seafood sauce and lemon wedges

Salt & Pepper Calamari
Pineapple cut calamari served on fresh garden salad

Bruschetta
Lightly toasted continental bread topped with chunky cut tomato,
Spanish onion and basil salsa with fetta, drizzled with balsamic glaze

Vegetarian Spring Roll
Served with an Asian chilli dipping sauce

Asparagus and Goats Cheese Tart
Shortcrust pastry tart filled with goat's cheese, topped with asparagus,
Served on a bed of rocket with a tangy tomato dressing

Menu Options

Mains

Three Bone Lamb Rack
Filled with herb stuffing served with a mint demi

Slow Roasted Scotch Fillet
Grain fed scotch fillet filled with baby spinach, capsicum, pine nuts and fetta,
served with a red wine demi

Chicken and Prawn Supreme
Supreme chicken breast fillet served with prawns and a creamy garlic sauce

Chicken Camembert
Oven baked chicken breast supreme filled with Camembert cheese, wrapped in
bacon and topped with a creamy honey mustard sauce

Char-grilled Atlantic Salmon
Served with bok choy and Asian sauce

Seasoned Barramundi
Served with house made tartare and lemon

Vegetable Filo Parcel
Steamed seasonal vegetables with ricotta cheese and pine nuts,
wrapped in filo pastry, served with a capsicum puree

All main meals served with seasonal vegetables

Menu Options

Dessert

Sticky Date Pudding

With butterscotch sauce and vanilla ice cream

Lemon Meringue Pie

Traditional zesty lemon curd with light and fluffy meringue, served with fresh cream

Death By Chocolate

Layers of rich chocolate mud cake and ganache served with double cream and shards of chocolate

Strawberry Romanoff

Liqueur marinated strawberries with vanilla ice cream in a brandy snap basket

Apple Pie

An old favourite, served with home made custard

Fresh Fruit Salad

Served in a brandy snap basket with fresh cream

Wild Berry Cheese Cake

Mixed wild berry baked cheese cake served with a fresh fruit coulis

Pricing

Two courses—\$64.90

Three courses—\$69.90

This price includes the full Wedding Package as itemised on Page 3