

The  Club
Wonthaggi Club



16 McBride Avenue, Wonthaggi 3995
Phone: 56721007 Fax: 56723699
Web address: www.wonthaggiclub.com.au

Contact: Rebecca Litterbach- Catering coordinator
Email: events@wonthaggiclub.com.au

Christmas Packages



Available for both Lunch & Dinner Seatings

The Wonthaggi Club offers diverse ranges of function facilities & extensive menu options. Our large function room caters for seatings up to 120 and our small function room is perfect for smaller intimate gatherings of 15-30, offering a more personal dining experience. The Wonthaggi Club looks forward to making your special day perfect for you.

Listed below is an enticing array of menu options created by our Head Chef with cuisine to appeal to everyone's tastes. Wonthaggi Club is able to cater for a variety of dietary requirements & kids meals with prior knowledge. If the following menus are not suited to your needs we can discuss some personalised menu options with you, please do not hesitate to ask questions as we are more than happy to answer them for you.

All menu details need to be finalised no later than 14 days prior to your function date to ensure that all menu items can be catered for at the utmost quality.

The Wonthaggi Club offers three menus to choose from;

Christmas packages: 2 items are chosen for each course & served 50/50 to your guests

- \$25 per head** -2 course -mains & dessert
- \$32 per head** -2 course -mains & dessert
- \$47 per head** -3 course -entrée, mains & dessert

Arrival share platters: served before your chosen meals

- \$7 per head** -Chef's selection of Antipasto plater with Turkish bread, Bruschetta platter & Homemade Dips with Turkish bread

Upon request we can also provide extra courses, such as shared cheese platters or petit fours.



Christmas Packages: 2 items chosen for each course

All main courses are served with the Chef's selection of side dishes

<i>-\$25 per head</i>	<i>-2 course</i>	<i>-mains & dessert</i>
<i>-\$32 per head</i>	<i>-2 course</i>	<i>-mains & dessert</i>
<i>-\$47 per head</i>	<i>-3 course</i>	<i>-entrée, mains & dessert</i>

\$25- 2course option

Mains: Please select 2 of the following for a 50/50 service

- Trio of Festive Roasts; Pork, Turkey & Ham accompanied by roasted seasonal Vegetables, Gravy & Apple and Cranberry Sauces.*
- Oven baked Barramundi fillet in a Creamy Paprika Whit Wine Sauce, served with baked Chat Potatoes.*
- Char grilled Chicken Breast; served with a Creamy Mushroom & Bacon Sauce, on Scallop Potatoes & Sesame Carrots.*

Dessert: Please select 2 of the following for a 50/50 service

- Plum Pudding served with a Brandy infused Anglaise*
- Fruit Salad with Chantilly Cream*
- Individual mini Pavlova with mixed Berries & Cream*



\$32- 2course option

Mains: Please select 2 of the following for a 50/50 service

- Roasted Loin of Pork, Champagne Ham & Carved Turkey Breast accompanied by roasted seasonal Vegetables, Gravy & Apple and Cranberry Sauces.*
- Pan fried Rockling Fillet served on a bed of marinated Mediterranean Vegetable with Lemon wedges.*
- Pork Rib Eye served on roasted Vegetables & Green Beans, topped with Salas Verdi & Pear Chutney.*
- Free range Gippsland Chicken Breast grilled & stuffed with Semi Dried Tomatoes, Camembert Cheese & Spinach, on top of oven baked Potato Rosti with steamed Snow Peas & finished with a Creamy Seeded Mustard Sauce.*
- Any main from the \$25 package*

Dessert: Please select 2 of the following for a 50/50 service

- Plum Pudding served with a Brandy infused Anglaise*
- Mixed Berry Cheesecake with a reduced Rum Sauce*
- Coconut & Lime Panna Cotta served with a Lime Syrup & Ice Cream*
- Any dessert from the \$25 package*



\$47- 3course option

Entrée: Please select 2 of the following for a 50/50 service

- Vietnamese Peking Duck Rice Paper Rolls with Hoi Sin Sauce*
- Thyme, Sage & Garlic Beef Skewers on steamed Jasmine Rice*
- Middle Eastern Calamari Salad with Sweet Chilli Mayo*

Mains: Please select 2 of the following for a 50/50 service

- Oven roasted Lamb Rack served on Potato & Parsnip Mash with steamed Broccolini & grilled Cherry Tomatoes & finished with a Rosemary Jus.*
- Oven baked Ocean Trout cooked with Lemon, Tomato, Red Onion & White Wine, served on a bed of Sweet Potato Fries with steamed Asparagus & Honey Carrots.*
- 300gm Black Angus Porterhouse Steak cooked to Medium-Rare rested on roasted Herb Chat Potatoes & Green Beans & topped with a Béarnaise Sauce.*
- Any main from the \$25 or \$32 packages*

Dessert: Please select 2 of the following for a 50/50 service

- Homemade Sticky Date Pudding served with Butterscotch Sauce & Ice Cream*
- Saffron Panna Cotta with Cinnamon Fruits*
- Homemade Triple Chocolate Cheesecake with Boysenberry Ice Cream*
- Any dessert from the \$25 or \$32 packages*



Room Hire Charges

Room hire charges will apply for all events held at The Wonthaggi Club. Discounted room hire charges may be negotiated with those who hold a minimum number of functions (4) within a 12 month period.

Room hire chargers are listed below:

(Full or half day)

Members Bar- \$200

*(Private Balcony, Private Bar, Toilets,
2x Pool Tables, Lift access,
Limited Availability)*

Small Function Room- Day usage- \$100 - Evening usage- \$200

(Easy access to bar & toilet facilities)

Function Room- \$300

*(Private bar, easy access to
Toilet & Smoking facilities)*

Deluxe Function Room- \$Price upon request

*(Private use of our Whole Function
Room, Private Bar, Smoking area
Easy, Access to Toilet facilities)*

Room Capacities are listed below for each room with a variety of room layouts:

Banquet: 40 guests

Banquet w Dance Floor: 30 guests

Cocktail: 80-120 guests

Theatre: 60 guests

Classroom/Conference: 40 guests

U-Shape: 20 guests

Banquet: 40-45 guests maximum

Cocktail: 60 guests

Theatre: 60-65 guests

Classroom/Conference: 20 guests

U-Shape: 20 guests maximum

Banquet: 120 guests maximum

Banquet w Dance Floor: 100 guests

Cocktail: 200 guests

Theatre: 150 guests

Classroom/Conference: 35-40 guests

U-Shape: 25-30 guests

Banquet: 180 guests

Banquet w Dance Floor: 160 guests

Cocktail: 350 guests

All room hire prices include linen tablecloths. Upon request our tea & coffee stations are available at no extra charge.



Additional needs

The Wonthaggi Club is more than happy to organise the following items for you at competitive rates:

Decoration items:

<i>-Linen table cloths</i>	<i>Included in room hire</i>
<i>-Linen serviettes</i>	<i>No charge <u>until 60 or more</u> guests are attending then a \$20 fee will apply</i>
<i>-Table Runners (variety of colours available)</i>	<i>\$20 fee</i>
<i>-Chair Covers</i>	<i>\$50 fee</i>
<i>-Chair covers with bows</i>	<i>\$60 fee</i>
<i>-Individually printed table menu cards</i>	<i>\$30 fee</i>
<i>-Tea lights</i>	<i>\$10 fee</i>
<i>-Table centre pieces</i>	<i>\$5 fee</i>
<i>-Ceiling drapery</i>	<i>\$50 fee</i>
<i>-Dance floor</i>	<i>\$100 fee</i>

Equipment:

<i>-Handheld microphone</i>	<i>No charge</i>
<i>-Whiteboard</i>	<i>No charge</i>
<i>-Television</i>	<i>No charge</i>
<i>-DVD or VCR player</i>	<i>No charge</i>
<i>-Lectern</i>	<i>No charge</i>
<i>-Projector screen</i>	<i>No charge</i>
<i>-Data projector</i>	<i>\$50 fee</i>

We do not provide computers for use with data projectors. We take no responsibility if our equipment is not compatible with your equipment.