



# WEDDING PACKAGE

THE MORWELL CLUB INC.

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# ABOUT OUR CLUB

Our aim is to ensure your wedding is both enjoyable and successful. By providing professional assistance to help you plan your wedding, combined with quality food and friendly service, your wedding will be a memorable one.

Our premises are fully licensed, with a 1:00am curfew, providing beer, wine, spirits and soft drinks. We offer a 'dry till' system that allows you to keep tab of all drinks during the evening and a courtesy table service is offered when a Sit Down Menu is selected.

When considering your options with The Club, remember, our services are flexible and caters to your individual needs as required.

## Seating

The seating capacity of the Franklin Room varies depending on the wedding type, for example:

- Seated Weddings from 80 to 150
- Cocktail Weddings from 50 to 200

## Parking

Ample parking is available in The Club 's car park and a taxi ordering service is available at the Reception.



# TERMS AND CONDITIONS

- 1. Confirmation of function will be made by the client with payment of the booking fee. This payment must be paid within fourteen (14) days of making a Tentative Booking. The fee is non-refundable in the event of cancellation.**
- 2. In the event there is any change in the menu required by the customer, the Morwell Club reserves the right to alter the menu price (To be charged per head of anticipated guests).**
- 3. Final number of guests is required seven (7) days prior to the function, after which time the price is set according to that number. In the case that final numbers are not provided by the required time the price is set according to the number of guests provided at preliminary meeting with our function coordinator.**
- 4. Price increases apply to both new and previous bookings; all prices are based on current costs and are subject to change without notice.**
- 5. We ask that full payment of your function be made before the occasion with exception to any bar tabs ran on the night. Payment must be receipted at the end of the night or by special arrangement with the Function Co-ordinator or Management. Failure to comply with these conditions will result in the services of a debt collector being engaged to exact the outstanding amounts.**  
**All costs associated with this service will be covered by the client.**
- 6. At all times the Morwell Club reserves the right to refuse admittance and to eject any guest should their behaviour be deemed inappropriate.**
- 7. The customer acknowledges having read all the terms and conditions of the agreement and has fully understood and agrees to comply.**
- 8. PLEASE NOTE: a formal hire agreement must be signed and returned with the deposit on confirmation to your function.**
- 9. Confetti is NOT permitted on the Morwell Club premises including the car park.**

# Room Hire

## \$500

An obligation free tentative booking can be held for a period of fourteen (14) days.

### **The booking fee includes the following:**

- Franklin Room hire
- Full Room Set Up
- Professional host and function staff
  - Linen Napkins
- All administrative costs
- Cleaning of the room

## ADDITIONAL

- BRIDLE TABLE \$50
- COLOURED CHAIR SASHES \$1 EACH
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- BLACK OR WHITE CHAIR COVERS \$1 EACH
- COLOURED TABLE RUNNERS \$1 EACH
- TABLECLOTHS \$10 EACH
- WHITE BACKDROP \$100
- DANCE FLOOR \$50
- CENTREPIECES \$20 EACH
- SECURITY GUARD \$250 NIGHT

# Sit Down Menu

FROM \$55 PER PERSON  
CHOICE OF 2 FROM EACH SECTION  
SERVED 50/50

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## ENTREE

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- |  |  |
|--|--|
| - LAMB KEBABS<br>on a bed of Pilaf Rice and a dollop of Greek Yoghurt        | - SMOKED SALMON<br>on a Pillow of Crème Fraiche with Avocado                   |
| - SCALLOP BROCHETTE<br>Rolled in Sumac on Lebanese Salad                     | - CAJUN PRAWNS<br>with a Tomato Vinaigrette with Fried Spiced Pumpkin & Almond |
| - JAPANESE STYLE EGGPLANT<br>Served with Ponzu Sauce on a bed of Sticky Rice | - DUCK SPRING ROLLS<br>with Asian Greens & Hoi Sin Dressing                    |

## MAIN

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- SWEET POTATO LENTIL SANDWICH  
Served on Silverbeet with Rich Tomato Concasse
- CHICKEN MIGNON  
Chicken Breast wrapped in Bacon with Creamy Garlic Sauce served on Mash
- GRILLED SALMON  
with Tomato Salsa on Sweet Potato Fondant
- PORTERHOUSE STEAK  
Cooked Medium with Hasselback Potatoes, Maître De Butter & Seasonal Vegetables
- LAMB BACK STRAP  
Cooked Medium Rare with Honey & Red Wine Glaze on BBQ Vegetables
- PANKO CRUMBED PORK CUTLET  
Served on Mash with Calvados (apple brandy sauce)
- CRUMBED LAMB CUTLETS  
Served on Mash with Gravy and Mint Sauce

## DESSERT

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- |                       |                                |
|-----------------------|--------------------------------|
| - STICKY DATE PUDDING | - LEMON TART                   |
| - CHOCOLATE LAVA CAKE | - BAKED NEW YORK<br>CHEESECAKE |
| - BERRY CHEESE CAKE   |                                |
| - PAVLOVA             |                                |





# COCKTAIL MENU

## **Sandwich Platters**

- \$130 for 20 people

(with an assortment of sandwiches)

## **Hot finger food platters**

- \$130 for 20 people

(with an assortment of finger food)

## **Cakes & Slices**

- \$130 for 20 people

(with an assortment of cakes and slices)

## **Gluten Free Platter**

- \$150 for 20 people

(with an assortment of gluten free hot & cold food)

## **Canapes**

- \$TBA

## **Fruit platters**

- \$80 each

(fresh sliced meats & toppings on crusty bread plus mixed fruit)

## **Antipasto Platters**

- \$120 each