

Wedding Packages

Dear Sir/Madam,

Thank you for your enquiry regarding a wedding reception.

The Coomealla Memorial Sporting Club prides itself in being able to deliver a very high standard of facilities, equally matched by our professional level of presentation and service.

We are able to offer three venues, subject to the size of your reception and the enclosed Wedding Package can be delivered to any of these areas.

Our Auditorium seats up to 240, the Golf Club with picturesque views of the Murray River has a capacity of 140, or for that smaller gathering the Harvest Room seats up to 60 guests. These numbers may vary subject to your seating arrangements.

Additionally, the surrounds of the Golf Club with a backdrop featuring the Murray River is an ideal setting for an outdoor ceremony.

Undoubtedly, some of your guests may need to travel or may simply want to make a night of this special celebration. Accordingly, our Accommodation Resort featuring modern motel rooms, including the deluxe Spa Room is available to your guests at a 10% discount.

As our special guests on this day, we offer the Bridal couple our Deluxe Spa Suite "Free of Charge" if you have over 100 guests, subject to availability.

Whilst we have attempted to cover most details within our package, there will be individual requirements, please feel free to call me to make an appointment in order for our professional team to ensure this day is the most memorable one.

I am available Tuesday to Friday 9am to 5pm, or alternate times can be arranged.

Yours faithfully,
COOMEALLA MEMORIAL SPORTING CLUB LIMITED



KARL MURPHY
EXECUTIVE CHEF



Coomealla Memorial Sporting Club Limited

P.O. Box 42, Dareton, N.S.W., 2717. Matong Street, Dareton.

Telephone (03) 5027 4505 Facsimile (03) 5027 4825

E-Mail: admin@coomeallaclub.com.au Website: www.coomeallaclub.com.au

coomealla club

Wedding Packages

Included In Your Wedding Package:

- Venue hire
- Setting up of venue
- Tablecloths, serviettes and menus (stock paper selection, limited design options)
- Table service of drinks
- Tea, coffee and mints
- Bridal table and cake table lace surrounds
- Decorated silver cake knife (*optional*)
- Cleaning of venue

Not Included In Your Wedding Package:

- Table decorations
- Drinks which will be charged at standard Club prices
**See Terms & Conditions re Members Discount
- Entertainment
- Hors D'Ouvres - please see price below

Optional Decorative Equipment

- Chair Covers (white organza or silver satin sashes) \$5.00 per chair
(price includes setup)
- Coloured Chair sashes (subject to availability) \$50.00 extra
- Tablecloths to match silver sashes \$3.00 each
- Round Table Mirrors \$5.20 each
- Hurricane Lanterns \$6.30 each
- Candelabras (candles at own cost) \$2.00 each

Hors D'Ouvres

Mixed Selection

(hot and cold)

\$5.60 per person

Choose any three
from selection attached

Served for half an hour
at a time to be mutually agreed

Extra Choice \$2.20 per person

Extra half hour \$3.10 per person

The above prices include G.S.T and are valid until 30th September, 2012.
Bookings after the above date may be subject to price review

wedding packages



Finger Food Selections

Cold Selection

1. Onion marmalade and semi sundried tomato bruschetta
2. Profiteroles with Salmon Mousse
3. Mini zucchini frittatas
4. Sushi with pickled ginger, served with dipping sauce
5. Fresh tomato and basil bruschetta
6. Smoked kangaroo fillet served on crisp bread with port pate
7. Curried cheese puffs
8. Cheese and greens - platter style
9. Chef's choice dips with mixed vegetable crudities
10. Dried pears topped with brie and pecan nuts
11. Prawns wrapped with prosciutto and rockmelon
12. Cheese balls with four seed coating.

Hot Selection

1. Mini spring rolls with plum and chilli dipping sauce
2. Mini spinach and feta triangles
3. Filo wrapped prawns served with mango and ginger dipping sauce
4. Mini Thai green curry chicken skewers
5. Mini pork satays with satay dipping sauce (*contains nuts*)
6. Fish cakes with mirin dipping sauce
7. Bacon and sundried tomato palmiers
8. Greek mini pizzas
9. Crab and cream cheese calzone
10. Crumbed camembert segments with apricot and ginger dipping sauce
11. Salt & pepper calamari tubes served with lime and lemon mayo dipping sauce
12. Three cheese and chive cheese puffs

- Choice of three (any combination from hot and cold selection) \$5.60 per person
Served for half an hour at a time to be mutually agreed
- Extra selection \$2.30 per person
- Extra half hour \$3.10 per person

The above prices include G.S.T and are valid until 30th September, 2012.
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Wedding Package Menus

Menu 1

SOUP Choice of Two

MAIN COURSE Choice of Two

DESSERT Choice of Two

\$50.70 per person

Menu 2

ENTRÉE Choice of Two

MAIN COURSE Choice of Two

DESSERT Choice of Two

\$58.90 per person

Menu 3

ENTRÉE Choice of Three

MAIN COURSE Choice of Three

DESSERT Choice of Three

\$64.20 per person

The above prices include G.S.T and are valid until 30th September, 2012.
Bookings after the above date may be subject to price review



Wedding Menu Selections

Soup

- | | |
|---------------------------|--------------------------------|
| Creamy Pumpkin | Chinese Chicken & Corn |
| Spring Vegetable | Potato & Leek |
| Seafood Chowder | Roasted Pumpkin & Sweet Potato |
| Cream of Mushroom & Bacon | Curried Potato & Bacon |

Entree

- | | |
|---------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------|
| Salt & Lemon Pepper Squid
- With lemon mayonnaise | Imperial Prawn Cocktail
- Rockmelon and honeydew melon balls, prawns and mixed greens napped with traditional seafood sauce |
| Thai Chicken Salad
- Marinated chicken strips, tossed with mixed seasonal greens dressed with a Thai infused dressing | Crumbed Camembert
- Served with a chilled mango and mint puree |
| Spinach & Feta Triangles
- English spinach and feta cheese encased in a rich baked filo pastry and served with a spiced salsa on the side | Char Grilled Vegetable Stack
- Oven roasted mixed vegetables served stack style with seasonal mixed greens and balsamic glaze |
| Anti Pasta Plate
- A selection of Club's choice picks served individual style | Smoked Salmon Salad
- Smoked salmon salad with hazelnut and pinenut sauce |
| Chilli Calamari
- Served on a bed of mixed greens and julienne vegetables served cold | Tempura Battered Prawns
- Served on julienne vegetables with a plum and ginger sauce |

Main Course

- | | |
|-------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Chicken Mignon
- Wrapped in bacon and topped with a seeded mustard demi glaze | Oven Baked Sirloin Steak
- With a creamy mushroom and bacon sauce or served on chive and potato mash topped with a rich demi glaze |
| Avocado Chicken
- Almond crumbed breast fillet filled with avocado and almond crème topped with a garlic crème sauce | Sea Reef Snapper
- Oven baked snapper fillets topped with fresh sliced smoked salmon and a tomato mango and red onion salsa |
| Beer Battered Flathead Fillets
- Served with classic roast capsicum and mint mayonnaise and lemon wedges | Mussolini Chicken
- Breast stuffed with a prawn and chive Mussolini served with a roasted capsicum and basil sauce |
| Honey and Rosemary Lamb Shank
- Served with a rosemary and port demi glaze | Cab Sav Scotch Fillet
- Roasted and sliced scotch fillet served on a bed of potato mash and caramelized onions, accompanied with a cabernet sauvignon reduction sauce |
| Greek Scotch Fillet
- Roasted scotch fillet served steak style on a bed of sweet potato mash and topped with a tomato and black olive salsa | Roasted Vegetable Vol au Vent
- Roasted mixed vegetables with a spicy tomato sauce |

Dessert

- | | |
|----------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------|
| Chocolate Mousse
- Served parfait style accompanied with chocolate wafer and fresh cream | Tiramisu Torte
- Served with a choc coffee sauce and fresh whipped cream |
| Baked Cheesecake
- Served with a chilled berry coulis | Individual Apple and Rhubarb Crumble
- Served with fresh whipped cream |
| Blueberry and Almond Tart
- Served warm accompanied with fresh whipped cream | Chocolate Mousse Torte
- Layered chocolate sponge and dark chocolate mousse, served with berry coulis and cream |
| Pecan and White Chocolate Tart
- Served with strawberry coulis and fresh whipped cream | Mini Pavlova
- Topped with fresh fruit salad and a mixed berry sauce |
| Laced Fruit Salad
- Fresh fruit salad served in a brandy snap basket accompanied with a Grand Marnier laced fruit coulis and cream | Rocky Road Nut Ice Cream
- Served in a chocolate basket with strawberry coulis and chocolate biscotti |

menu selection



Function Terms and Conditions

To ensure that you enjoy your special function, we ask that you read the Terms and Conditions as set out below. Should you have any questions, please do not hesitate to contact the Club for assistance.

Non members may book a function at the club but must abide by the Club policies i.e. A person who resides within a 60 kilometre radius of the Club must be signed in as an Honorary member. A person who resides outside a 60 kilometre radius of the Club must sign in as a Temporary member. A person who resides in the Coomealla Irrigation District may not enter the club unless they are a member.

Guests attending functions must do so in accordance with Club regulations.

FOOD AND BEVERAGE

No food or beverage may be brought into the Club for consumption during a function. No food is to be removed from the premises before, during or at the conclusion of the function. Special arrangements may be made with the Executive Chef if you wish to supply a cake for a special occasion.

FOOD AND BEVERAGE SELECTIONS

Menus and wine lists must be finalised at least 14 (fourteen) days prior to functions.

MENU VARIATIONS

It may be necessary, due to fluctuations and unavailability of supplies, to make reasonable substitutes to the selected menu. If this situation arises, the Catering Department will contact you to discuss your options.

TIMES

All events are scheduled to conclude in accordance with standard Club trading hours.

Variations of these hours may be considered, however, such arrangements must be made prior and surcharges may be applied.

PUBLIC HOLIDAY SURCHARGE

Due to additional wage costs, functions conducted on NSW/National Public Holidays will incur a surcharge of 20%, applicable to the catering package selected.

CONFIRMATION OF NUMBERS

Written confirmation of numbers is required at least seven days prior to the function. Confirmation may be received by fax (03 50274825), email (admin@coomeallaclub.com.au), post (PO Box 42, Dareton NSW 2717) or hand delivered. The confirmed numbers are not subject to reduction, and charges will be made accordingly.

CANCELLATIONS

Should a cancellation of a confirmed booking occur, a cancellation fee may be imposed if the Coomealla Memorial Sporting Club has forfeited another booking for the same date or expenses have been incurred in the preparation of the function.

PAYMENT

Catering: An invoice will be issued for the catering and payment in full shall be required 48 hours prior to the function.

Bar: All bar purchases are to be paid at the conclusion of the function, unless prior arrangements are made, this may include providing a Credit Card for security.

MEMBERS BEVERAGE DISCOUNT

Members beverage discount (10%) applies only to beverage accounts paid at the immediate conclusion of the event and shall only apply to functions held in the name of the member.

Members card must be produced prior to the commencement of the function.

MEMBER REWARD POINTS

Member Reward Points are only awarded for accounts paid prior to the commencement, or at the immediate conclusion of the function and shall only apply to a function held in the name of a member.

A current membership card must be produced.

FUNCTION SET-UP

Access to the function areas are subject to normal times of Club trading hours and operational requirements.

Requests to access areas of the club outside these times may be considered with prior arrangements, however, charges may apply.

DECORATIONS

Under NO circumstances are displays or fixtures to be affixed to the walls of the premises. All decorative items must be authorised by management prior to the event.

DAMAGE OR LOSS

The organisers assume responsibility for any damage caused to the Club by the organisers, their staff, guests or agents prior to, during or after a function; this applies to all areas of the Club.

INSURANCE

The Club is always extremely careful with guests' property but, unfortunately, cannot take any responsibility for damage to or loss of merchandise left in the Club before, during or after a function.

BEHAVIOUR

All guests attending the function shall behave in an acceptable manner. Management shall reserve the right to request a guest leave the premises for unsatisfactory behaviour

RESPONSIBLE SERVICE OF ALCOHOL

The Club promotes and operates in accordance with the Responsible Service of Alcohol guidelines. All guests attending functions must comply with these regulations.

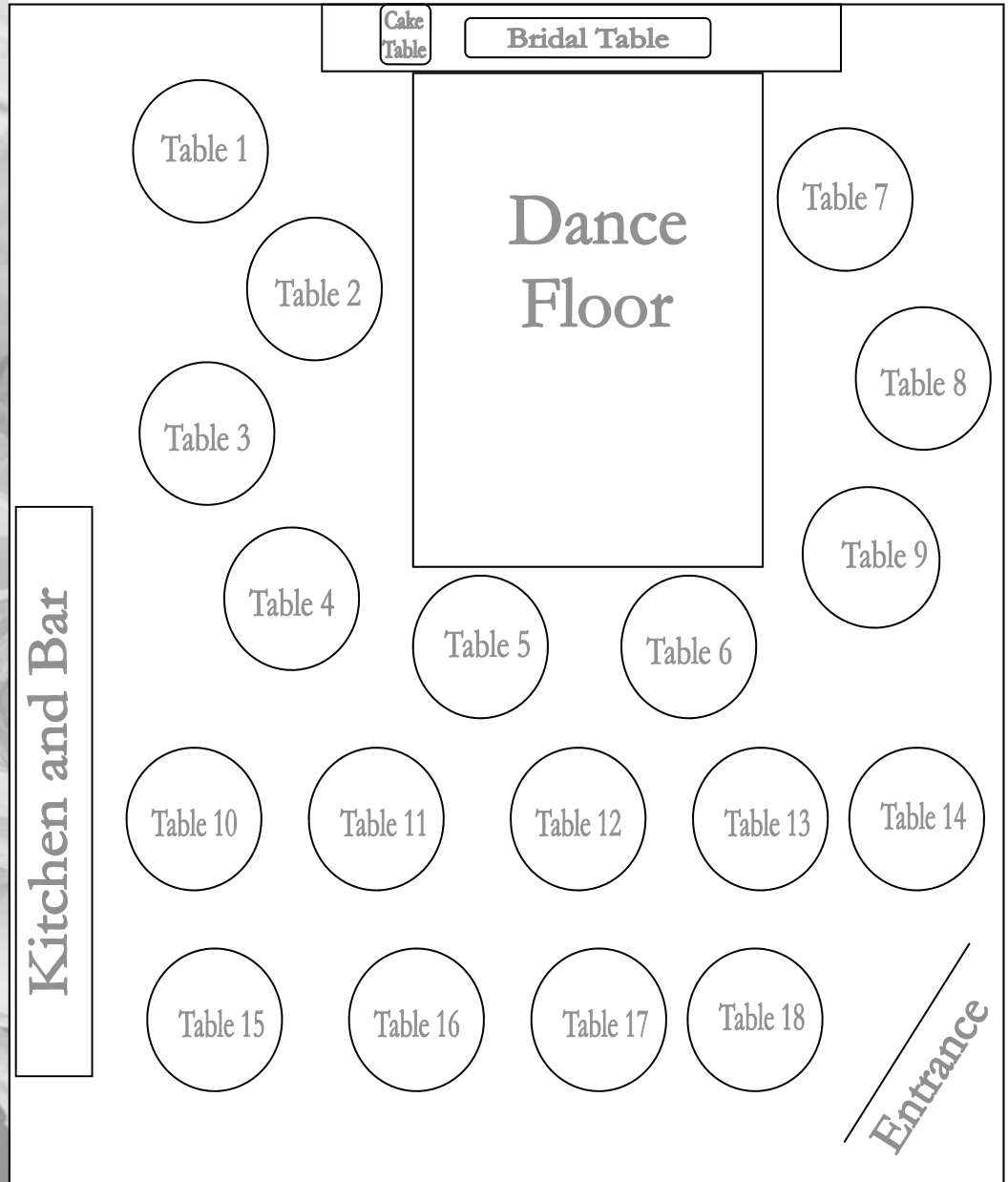
- No minors will be served alcohol.
- No guests are permitted to serve alcohol to minors.
- Guests under the age of 18 years must be accompanied by a parent or legal guardian at all times whilst on the Club premises.
- No beverages shall be brought on to Club premises without prior arrangement.

SMOKING

The Coomealla Memorial Sporting Club operates in accordance with the Smoke Free Environment Act; accordingly all function areas/rooms are "Smoking Free Areas".

Auditorium Floor Plan

- Suggested seating plan for 150 (tables of 8 includes Bridal Party of six).
- Other floor plans available upon request
- Floor plan not to scale.



Auditorium

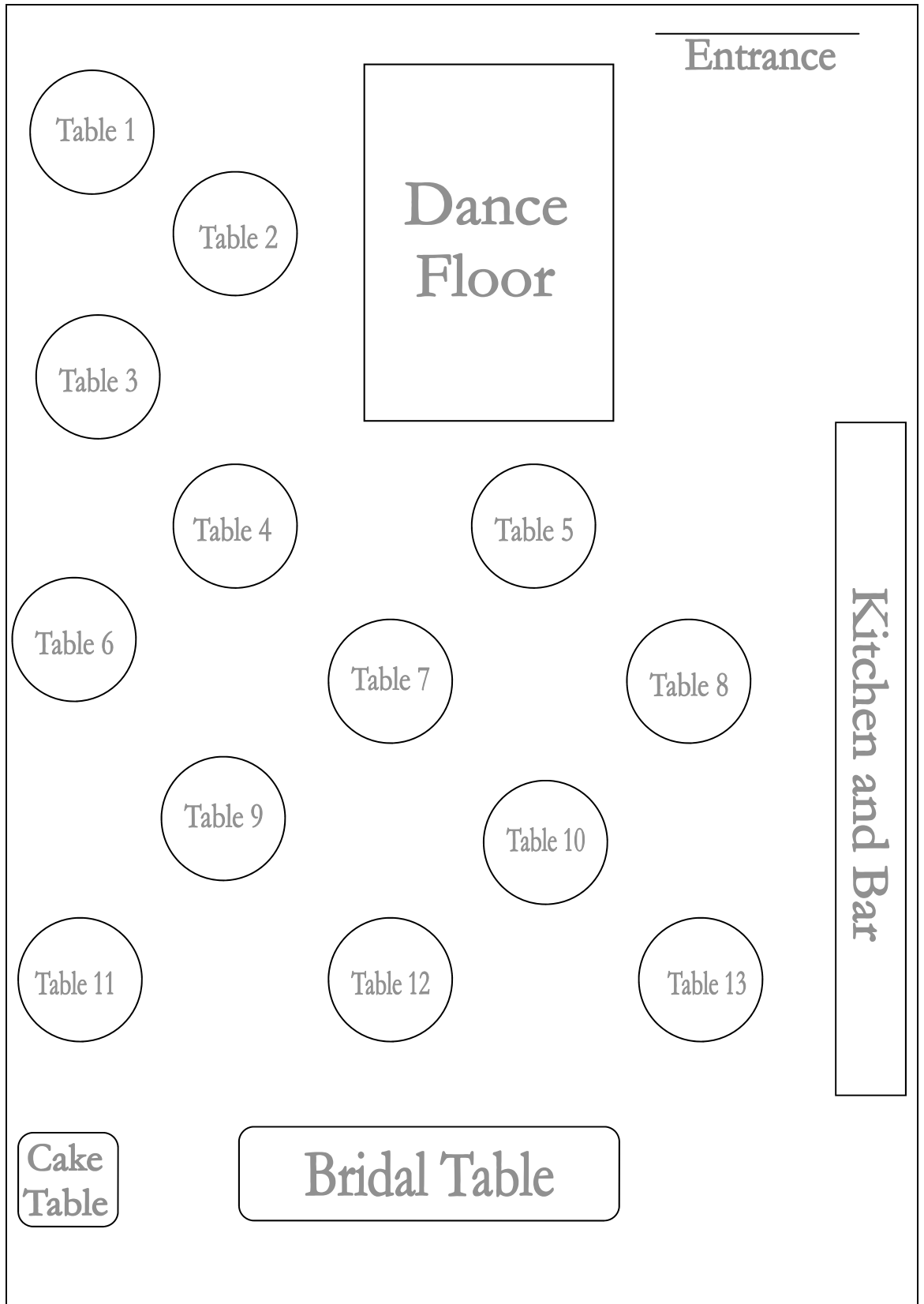


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Golf Club Floor Plan

- Suggested seating plan for 110 (tables of 8 includes Bridal Party of six).
- Other floor plans available upon request
- Floor plan not to scale.



Club Wine List

as at 1st August, 2011. Prices subject to change at any time without notice

RED WINE

	Glass	Bottle
Graceland Claymore Wines Cabernet Sauvignon		\$30.10
Jim Barry The Cover Drive		\$31.00
Bleasdale Mulberry Tree Cabernet Sauvignon		\$27.30
Richard Hamilton Cabernet Sauvignon		\$23.10
Mawsons Cabernet Sauvignon		\$19.80
Rymill The Yearling Cabernet Sauvignon		\$20.70
D'Arenberg The Footbolt Shiraz	\$9.30	\$35.50
Bleasdale Bremerview Shiraz		\$27.20
Bremerton Selkirk Shiraz		\$32.60
Chapel Hill Parsons Nose Shiraz		\$24.70
Trevor Jones Boots Shiraz		\$23.10
Dark Side of the Moon Claymore Wines Shiraz		\$32.60
The Guilty Shiraz		\$25.60
Oyster Bay Merlot	\$8.30	\$27.20
Grant Burge Hillcot Merlot		\$29.00
Trentham Estate Merlot		\$21.40

WHITE WINE

Trentham Estate Chardonnay		\$21.40
Grant Burge Barossa Vines Chardonnay	\$6.90	\$24.20
Giesen Sauvignon Blanc		\$28.60
Babich Sauvignon Blanc	\$7.90	\$28.90
Zilzie Sauvignon Blanc		\$18.60
Trentham Estate Sauvignon Blanc		\$20.70
Joshua Tree Riesling		\$25.70
Pikes Clare Valley Riesling		\$37.80
Pewsey Vale Riesling		\$30.10
Houghtons White Classic White Burgundy		\$17.90
Grant Burge Moscato	\$6.50	\$23.40
Trentham Estate Moscato		\$20.70
Zilzie Moscato		\$18.60

SPARKLING WINE

Yellow	200ml	\$ 6.40
Yellowglen Yellow		\$19.20
Rumball Sparkling Shiraz		\$35.90
Emeri Pink Moscato		\$18.90
Oyster Bay Brut Sparkling Cuvee		\$32.50
Jacobs Creek Sparkling Pinot Noir		\$17.60

NON ALCOHOLIC WINE

Robinvale Sparking Grape Juice		\$11.40
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HOUSE WINE

	Glass	Half Carafe	1lt Carafe
Riesling, Moselle, Chardonnay, White Lambrusco	3.60	8.70	17.40
Cabernet Sauvignon, Red Lambrusco	4.60	9.60	19.20

wine list

Agreement

To confirm your booking numbers please complete all of the following details and return to the Club a least seven days prior to your Wedding.

Terms & Conditions

I have read and accept the Coomealla Memorial Sporting Club's Function Terms and Conditions

Please Tick

Note: The Function Terms and Conditions must be read and accepted before a booking is confirmed.

Confirmation of Numbers

Final Confirmed Numbers: Adults _____ Children _____

Price Per Head: Adults _____ Children _____

Please make note of the Confirmation of Numbers clause in the Coomealla Memorial Sporting Club Function Terms & Conditions

Beverage Allocation

Beverage Allocation Amount \$ _____

Note: To vary the amount listed above, a signed authority is required by the Club

Final Payment

Please advise your preferred method of final payment:

Cash / Cheque / Visa / Mastercard / Bankcard

Note: For information on Members Beverage Discount and Members Reward Points see Terms and Conditions.

Payment Details *(all of the following areas must be completed)*

Name, address and contact telephone number of person responsible for the payment of Accounts must be supplied *(please refer to the Payment clause in the Coomealla Memorial Sporting Club Function Terms & Conditions):*

Event Date: _____

Name of Booking: _____

Name *(of person responsible for payment of accounts):*

Address _____

Telephone _____

Signature *(of person responsible for payment of accounts):*

Dated _____

