



Royal Perth Golf Club

Weddings

The Venue

Congratulations on your recent engagement and thank you for considering Royal Perth Golf Club to host your special day.

Centrally located in South Perth and just a stone's throw from the swan river, Royal Perth Golf Club blends the charm & elegance of the past with the refreshingly modern. Our beautiful golf course provides the perfect backdrop for your wedding & our professional team will assist in making your special day unique & memorable.

Dining Room

Filled with natural light & boasting magnificent views across the green through its floor to ceiling windows, our club lounge is the perfect place for your reception.

Capacity:

220 guests—Cocktail Style
180 guests sit down with dance floor
200 guests sit down with no dance floor

Bridal Room

We offer a private room for the bridal party to relax & enjoy pre-dinner drinks & canapés before entering your reception.

Awards for Excellence

2013 Metropolitan Golf Facility of the Year (WA Golf Industry Council)

2014 Best Club Casual Dining *Medium/Large* (Clubs WA)

2015 Best Club Members Night Metropolitan (Clubs WA)

2015 Best Club "Chef of the year" (Clubs WA)



Wedding Package Inclusions:

Exclusive use of the club Dining Room
dance floor (5m x 5m)
Clothed & skirted bridal, present & cake table with cutting knife
Bridal Room for the Wedding party prior to entering reception
Separate pre-dinner drinks area for wedding guests
Complimentary bottle of sparkling for the bridal couple on arrival
Printed personalized menus for all guests
Round tables suitable for up to 10 guests,
set with linen, cutlery, crockery & glassware
Lectern & Microphone
Data Projector & Screen (**optional**)

Optional Extras

Small round table mirrors
\$5.00 each
Large Table mirrors
\$7.50 each
Tealight candles & holders
\$0.50 each
Vases with floating candles
\$7.50 each
Vintage High Candelabras
\$25.00 each
(**conditions of hire apply**)
Dancefloor
\$300.00
Lectern & Microphone
\$50.00
Fairy Lights on Bridal Table
\$200.00
Data Projector & Screen
\$150.00
Gully Room (*pre-dinner drinks area*)
\$125.00
Bridal Room (*Private Pre-dinner area for bridal Party*)
\$125.00

Venue Hire

(**Dining Room Reception Area**)

Saturday

\$1000.00

Friday & Sunday

\$700.00



Wedding Packages

Option 1

Buffet Style

\$120.00 per person

Included in your package:

Reception Room Hire
Buffet style dinner menu
Tea & coffee station
5 hour beverage package one

Buffet Menu

Carvery (choice of one item)

Grass fed topside with Yorkshire pudding & horseradish
Slow cooked pork leg with apple & cinnamon sauce & rosemary
Garlic infused leg of lamb with minted jelly

(All carvery items served with seasonal steamed vegetables)

Hot dishes (choice of two items)

Braised chicken with roast onions, button mushroom and bacon
with brandy cream sauce
Twice cooked pork belly with star anise and green onions
Lamb and apricot tagine with preserved lemon
Chicken cutlet with parmesan crumb and lemon
Grilled smoked salmon with treacle & citrus glaze
Poached barramundi with garlic, chilli, ginger & wok fried bean shoots
Breast of chicken with sauté of field mushrooms & champagne sauce
Butter chicken
Chilli beef with stir fry noodles
Beef stroganoff with sour cream & green onions
Twice cooked pork belly with caramelised apple & braising juices
Fennel & cumin roast pork loin with cider braise
Braised shoulder of lamb with pearl onions, haricot verts & pan jus

Sides dishes (choice of two items)

Pasta pizzaiola
Lyonnaise style gourmet potatoes with herb butter
Salt roasted baby chat potatoes
Peperonata with basil & slow cooked tomatoes
Potato gratin
Roast pumpkin & sweet potato with Spanish onions
Mixed vegetable curry
Coconut & lime jasmine rice

Salad selection (choice of two items)

Roast carrot and quinoa salad with middle eastern flavours
Curried cauliflower salad with raisin, almonds and yoghurt
Beetroot, rocket, asparagus and fetta salad
Classic caesar salad with parmesan & herb sippets
Cous cous with harissa, fetta & manzanilla olives
Roast vegetable salad with grilled haloumi & balsamic dressing
Cherry tomatoes with basil & Spanish onion
Chinese cabbage & crispy noodles with bean shoots & orange dressing
Iceberg, pear, pecan, raisin & parmesan salad with honey poppy seed dressing
Greek, Garden or Nicoise Salad

Dessert Buffet (all included)

Crème Brulee, Pannacotta, Wild berry frangipane tart
Mocha chocolate cake, Churros with dark and white chocolate dips
Salad of fresh fruits & cream



Additional Buffet Selections

Cheese platters

Three cheeses
with toasted fruit bread, lavoush, crackers, fig jam & house spiced nuts

Antipasto

Charcuterie platter, house olives, marinated feta, melanzane,
soft dry & fresh bread

Seafood

Char-grilled octopus, New Zealand mussels with shallot
vinaigrette, king prawns, Tasmanian smoked salmon, lemon & dips

Additional carvery Item	\$8.00 per person
Additional hot dish or side dish	\$6.50 per person
Additional salad option	\$5.00 per person
Additional antipasto	\$12.00 per person
Additional seafood	\$22.50 per person
Additional soup	\$14.00 per person



Wedding Packages

Option 2

Sit Down Style

\$128.00 per person

Included in your package:

Reception Room Hire

Three course set menu (no choice)

Tea & coffee station

5 hour beverage package one

Optional extra: \$6.00 per person for pre-dinner canapés served

MENU OPTIONS AVAILABLE TO CHOICE FROM:

ENTREE (Choice of one)

Indian spiced tomato and lentil soup with yoghurt & chervil soup (V)

Apple and pumpkin soup with toasted crostini soup (V)

Sweet potato and coconut soup with fried jalapeno soup (V)

Mushroom and tarragon risotto with parmesan crisp (V)

MAIN COURSE (Choice of One)

Garlic, chilli and ginger chicken breast served on fried rice, chilli jam & micro herbs

Grilled salmon fillet with crispy pancetta, crushed green pea's and parmesan gnocchi

Pan-fried barramundi on red curry sauce with aromatic rice, sweet corn, tomato and pickled cucumber salsa

200gram beef sirloin steak with kilpatrick field mushrooms,
sweet potato dauphinoise and pan jus

Bourbon glazed pork belly with crispy pork rinds, celeriac mash and candied apple

Sweet potato gnocchi with burnt butter & sage (V)

ALL MAINS SERVED WITH SEASONAL VEGETABLES ON TABLES

DESSERT (Choice of One)

Ginger pudding with honeycombe butter with treacle sauce & vanilla ice-cream

Mango parfait with caramelised meringue and macerated blueberries

Eaton mess with fresh berries, praline and chantilly cream

Little sticky toffee pudding with pecan toffee sauce



Wedding Packages

Option 3

Sit Down Style

\$140.00 per person

Included in your package:

Reception Room Hire

Three course set menu (*with alternate drop*)

Tea & coffee station

5 hour beverage package one

MENU OPTIONS AVAILABLE TO CHOICE FROM:

ENTREE (Choice of one)

Mushroom and tarragon risotto with parmesan crisp

Black pasta with pulled chicken, garlic ginger and chilli

Cider braised pork belly with ginger jus and compote of apple, fennel and raisin

Red onion tart with goats curd, burnt orange dressing with wild rocket, micro herbs

Indian spiced tomato and lentil soup with yoghurt & chervil

Apple and pumpkin soup with toasted crostini soup

Sweet potato and coconut soup with fried jalapeno soup

MAIN COURSE (Choice of two for alternate drop)

Garlic, chilli and ginger chicken breast served on fried rice, chilli jam & micro herbs

House-smoked turkey breast filled with pecan and figs, maple roast pumpkin

& French beans

Bourbon glazed pork belly with crispy pork rinds, celeriac mash and candied apple

Grilled salmon fillet with crispy pancetta, crushed green pea's and parmesan gnocchi

200gram beef sirloin steak with Kilpatrick field mushrooms, sweet potato dauphinoise and pan jus

ALL MAINS SERVED WITH SEASONAL VEGETABLES ON TABLES

DESSERT (Choice of one)

Little sticky toffee pudding with pecan toffee sauce

House profiteroles with Cointreau cream, Belgium chocolate and vanilla bean ice-cream

Mango parfait with caramelised meringue and macerated blueberries

Pear and apple crumble tart with analgise and vanilla bean ice-cream

Swiss chocolate delice with honeycombe and whipped cream



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Wedding Packages

Option 4

Sit Down Style

\$148.00 per person

Included in your package:

Reception Room Hire

Three course set menu (*with alternate drop*)

Tea & coffee station

5 hour beverage package two

MENU OPTIONS AVAILABLE TO CHOICE FROM:

ENTREE (Choice of one)

Mushroom and tarragon risotto with parmesan crisp

Black pasta with pulled chicken, garlic ginger and chilli

Red onion tart with goats curd, burnt orange dressing with wild rocket, micro herbs (V)

Indian spiced tomato & lentil soup with yoghurt & chervil (V)

Apple and pumpkin soup with toasted crostini soup (V)

Sweet potato & coconut with fried jalapeno soup (V)

MAIN COURSE (Choice of two for alternate drop)

Roast pork loin with fennel and cumin rub and honey baked pumpkin tzatziki

Seared ocean trout with soba noodles, miso broth and bok choy

Corn fed chicken breast, pan-fried, herb and brioche crumbed celeriac puree, broad beans and pan jus

Char-grilled scotch fillet (medium) with café de Paris butter, sweet potato croquette and prosciutto wrapped green beans

Middle Eastern spiced lamb rump
with hummus, roast carrots, dukkah salad and tzatziki

Confit duck leg
with slow cooked red cabbage and apple with duck fat roast potatoes

ALL MAINS SERVED WITH SEASONAL VEGETABLES ON TABLES

DESSERT (Choice of one)

Three taste plate
(Crème brulee, banoffee tart and jaffa macaron)

Cherry & semolina tart

Mango parfait with caramelised meringue and macerated blueberries

Pear and apple crumble tart with analgise and vanilla bean ice-cream

Swiss chocolate delice with honeycombe and whipped cream



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Wedding Packages

Option 5

Sit Down Style

\$155.00 per person

Included in your package:

Reception Room Hire

Pre Dinner Canapés

Four Course Set Menu

(with choice of main course & cheese platter on each table)

Tea & Coffee Station

5 hour beverage Package One

MENU OPTIONS AVAILABLE TO CHOICE FROM:

ENTREE (Choice of One)

Duck pate with champagne & orange jelly, crisp lavouche & herbs

Cider braised pork belly with ginger jus & compote of apple, fennel & raisin

Double lamb cutlet with minted watermelon, feta & rocket salad

Salmon Tartare, avocado, olives and crème fraiche (cold)

Farmhouse style chicken and pork terrine with sour cherry compote and watercress

Three taste Seafood plate

fresh salmon tartare with avocado and caviar , chilli prawn, cucumber and poached citrus, salt and pepper squid , pineapple jam

Smoked salmon & ruby grapefruit rillettes with dill mayonnaise, sunflower sprouts

Red onion tart with goats curd, burnt orange dressing with wild rocket, micro herbs **(V)**

Seared sea scallops with shrimp bisque & gaufrette potatoes

Grilled gold-band snapper with potato, hazelnut & celery salad & red pepper oil

Main Course (Choice of Two)

Slow cooked eye fillet (medium)

with porcini mushrooms gratin, rosti potato & watercress salad

Lamb two ways: Double lamb cutlet on roast caponata

& braised lamb shoulder with potato galette & aioli

Rosemary roast spatchcock with goats curd filled tomato, potato & bacon sauté

Gold band snapper fillet with fondant potato, shaved Fennel & snow peas

Pan-fried veal medallions with truffle butter, celeriac mash & pepper oil

Middle Eastern spiced lamb rump with hummus, roast carrots, dukkah salad & tzatiki

Confit duck leg with slow cooked red cabbage & apple with duck fat roast potatoes

All Mains served with seasonal market vegetables for the table

DESSERT (Choice of One)

House profiteroles with Cointreau cream, Belgium chocolate & vanilla bean ice-cream

Mango parfait with caramelised meringue and macerated blueberries

Crème brulee, banoffee tart and jaffa macaron

Pear and apple crumble tart with analgise and vanilla bean ice-cream

Swiss chocolate delice with honeycombe and whipped cream



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Wedding Packages

Option 6

Sit Down Style

\$166.00 per person

Included in your package:

Reception Room Hire

Pre Dinner Canapés

Four Course Set Menu

(with choice of Entrée, main course & cheese platter on each table)

(Selection below)

Tea & Coffee Station

5 hour Beverage Package Two

MENU OPTIONS AVAILABLE TO CHOICE FROM:

ENTREE (Choice of Two)

Duck pate with champagne & orange jelly, crisp lavouche & herbs

Cider braised pork belly with ginger jus & compote of apple, fennel & raisin

Double lamb cutlet with minted watermelon, feta & rocket salad

Salmon Tartare, avocado, olives and crème fraiche (cold)

Farmhouse style chicken and pork terrine with sour cherry compote and watercress

Three taste Seafood plate

fresh salmon tartare with avocado and caviar , chilli prawn, cucumber and poached citrus, salt and pepper squid , pineapple jam

Smoked salmon & ruby grapefruit rillettes with dill mayonnaise, sunflower sprouts

Red onion tart with goats curd, burnt orange dressing with wild rocket, micro herbs **(V)**

Seared sea scallops with shrimp bisque & gaufrette potatoes

Grilled gold-band snapper with potato, hazelnut & celery salad & red pepper oil

Main Course (Choice of Two)

Slow cooked eye fillet (medium) with porcini mushrooms gratin, rosti potato & watercress salad

Lamb two ways: Double lamb cutlet on roast caponata & braised lamb shoulder with potato galette & aioli

Rosemary roast spatchcock with goats curd filled tomato, potato & bacon sauté

Gold band snapper fillet with fondant potato, shaved fennel & snow peas

Pan-fried veal medallions with truffle butter, celeriac mash & pepper oil

Middle Eastern spiced lamb rump with hummus, roast carrots, dukkah salad & tzatziki

Confit duck leg with slow cooked red cabbage & apple with duck fat roast potatoes

All Mains served with seasonal market vegetables for the table

DESSERT (Choice of One)

Chocolate & raspberry tart with vanilla cream

House profiteroles with Cointreau cream, Belgium chocolate & vanilla bean ice-cream

Mango parfait with caramelised meringue and macerated blueberries

Three Taste Plate

(Crème brulee, banoffee tart and jaffa macaron)

Pear and apple crumble tart with anglaise and vanilla bean ice-cream

Swiss chocolate delice with honeycombe and whipped cream



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Sit Down Menu Options

(create your own menu)

Menu Style

Served alternately: Entrée, Main Course or Dessert

\$5.50 per person per course

Choice of Entrée, Main Course or Dessert

\$7.50 per person per course

Share Platter

(on tables to share)

\$19.50 per person

Smoky chicken skewers and smoked garlic mayonnaise, venison chorizo with grilled lime, ham & manchego croquettes, crispy pork belly with dukkah, house Kalamata olives

Seafood taste platter

(on tables to share)

\$22.50 per person

Exmouth king prawns with spicy aioli, Sri Lankan style salt & pepper squid , oysters Kilpatrick, smoked salmon, capers and shallots & 1/2 shelled scallops with bacon & mayonnaise

Soup Selection

\$14.50 per person

Indian spiced tomato & lentil with yoghurt & chervil

Chilled green soup with horseradish & labneh

Cauliflower, potato & bacon chowder

Apple & pumpkin soup with toasted crostini

Sweet potato & coconut with fried jalapeno

Lamb & lentil Broth

Coconut, lime & chicken laksa

Entrée

\$19.50 per person

Mushroom and Tarragon risotto with parmesan crisp (V)

Farmhouse style chicken and pork terrine with sour cherry compote and watercress

Black pasta with pulled chicken, garlic ginger and chilli

Three taste Seafood plate

fresh salmon tartare with avocado and caviar , chilli prawn, cucumber and poached citrus, salt and pepper squid , pineapple jam

Smoked salmon & ruby grapefruit rillettes with dill mayonnaise, sunflower sprouts

Red onion tart with goats curd, burnt orange dressing with wild rocket, micro herbs (V)

Grilled salmon with gazpacho vinaigrette & frizze salad

Seared sea scallops with shrimp bisque & gaufrette potatoes

Grilled gold-band snapper with potato, hazelnut & celery salad & red pepper oil

Prawn & crab tart with baby salad leaves & chilli oil

Duck pate with champagne & orange jelly, crisp lavouche & herbs

Ham hock & manchego croquette with apple chilli jam & aioli

Cider braised pork belly with ginger jus & compote of apple, fennel & raisin

Double lamb cutlet with minted watermelon, feta & rocket salad



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Sit Down Menu Options

Main Course Selection:

\$39.50 per person

- 200gram beef sirloin steak with Kilpatrick field mushrooms, sweet potato dauphinoise & pan jus
- 150gram eye fillet of beef, caramelised eschallots, béarnaise, crushed baby potatoes with basil pesto & house olives
- Garlic, chilli & ginger chicken breast served on fried rice, chilli jam & micro herbs
- Bourbon glazed pork belly with crispy pork rinds, celeriac mash & candied apple
- Pan-fried barramundi on red curry sauce with aromatic rice, sweet corn, tomato & pickled cucumber salsa
- Grilled salmon fillet with crispy pancetta, crushed green pea's & parmesan gnocchi
- Parmesan chicken breast, creamed potato, prosciutto wrapped roasted carrots & salsa verde
- Chorizo & pistachio stuffed chicken breast on rustic tomato basil sauce & potato gratin

\$45.00 per person

- Char-grilled scotch fillet, smoked tomato compote, potato & garlic croquette & diable sauce
- Dukkah spiced lamb rump on roast vegetables & quinoa & pomegranate jus
- Confit duck leg with Chinese five spice, carrot & cardamom puree, broad bean & tomato sauté with pan jus
- Roast pork loin with fennel and cumin rub and honey baked pumpkin tzatiki
- Seared ocean trout with soba noodles, miso broth and bok choy
- Corn fed chicken breast, pan-fried, herb and brioche crumbed celeriac puree, broad beans and pan jus
- Char-grilled scotch fillet (med) with café du Paris butter, sweet potato croquette & prosciutto wrapped green beans
- Middle Eastern spiced lamb rump with hummus, roast carrots, dukkah salad & tzatiki
- Confit duck leg with slow cooked red cabbage & apple with duck fat roast potatoes

\$48.50 per person

- Slow cooked eye fillet (medium) with porcini mushrooms gratin, rosti potato & watercress salad
- Dry rubbed beef fillet with soft polenta with madeira jus & crispy sweet potato
- Lamb two ways: Double lamb cutlet on roast caponata & braised lamb shoulder with potato galette & aioli
- Gold band snapper fillet with fondant potato, shaved fennel & snow peas
- Chermoula snapper fillet with roasted vegetable Israeli cous cous, grilled lime & labneh
- Maple roasted Lamb Rack with parsley & pistachio crush, cauliflower & sweet potato mash

All Mains served with seasonal market vegetables for the table



Sit Down Menu Options

Dessert Selection:

\$17.00 per person

Eaton mess with fresh berries, praline & Chantilly cream

Chocolate & raspberry tart with vanilla cream

Cherry & semolina tart

Little sticky toffee pudding with pecan toffee sauce

House profiteroles with Cointreau cream, Belgium chocolate & vanilla bean ice-cream

Ginger pudding with honeycombe butter with treacle sauce & vanilla ice-cream

Mango parfait with caramelised meringue and macerated blueberries

Three Taste Plate

(Crème brulee, banoffee tart and jaffa macaron)

Pear and apple crumble tart with analgise and vanilla bean ice-cream

Swiss chocolate delice with honeycombe and whipped cream

Chef's three cheese platter

Freshly brewed tea & coffee \$3.50 per person

House made chocolate clusters—\$1.50 per person



Buffet Menu Options

Antipasto

Charcuterie platter, house olives, marinated feta, malanzane, soft dry tomatoes & fresh bread, pickles & pesto's

Seafood

King prawns with cocktail sauce, smoked salmon, capers & shallots, assorted seafood sushi, fresh oysters, blue manah crab & New Zealand mussels with bacon aioli

Soup

Served to the table

Indian spiced tomato & lentil with yoghurt & chervil

Chilled green soup with horseradish & labneh

Cauliflower, potato & bacon chowder

Apple & pumpkin soup with toasted crostini

Sweet potato & coconut with fried jalapeno

Carvery

Grass fed topside with Yorkshire pudding & horseradish

Slow cooked pork leg with apple & cinnamon sauce & rosemary

Roast breast of turkey with sage, onion & thyme seasoning

Garlic infused leg of lamb with minted jelly

(All carvery items served with seasonal steamed vegetables)

Hot dishes

Braised chicken with roast onions, button mushroom and bacon with brandy cream sauce

Twice cooked pork belly with star anise and green onions

Lamb and apricot tagine with preserved lemon

Chicken cutlet with parmesan crumb and lemon

Pork and veal meat balls in a chilli tomato sauce

Grilled smoked salmon with treacle & citrus glaze

Poached barramundi with garlic, chilli, ginger & wok fried bean shoots

Breast of chicken with sauté of field mushrooms & champagne sauce

Butter Chicken

Chilli beef with stir fry noodles

Beef stroganoff with sour cream & green onions

Twice cooked pork belly with caramelised apple & braising juices

Fennel & cumin roast pork loin with cider braise

Braised shoulder of lamb with pearl onions, haricot vert & pan jus



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Buffet Menu Options

Sides dishes

Pasta Pizziola
Lyonnais style gourmet potatoes with herb butter
Seasonal steamed vegetables
Salt roasted baby chat potatoes
Peperonata with basil & slow cooked tomatoes
Potato Gratin
Roast Pumpkin & sweet potato with Spanish onions
Mixed vegetable curry
Coconut & lime jasmine rice

Salad selection

Tomato, bocconcini and basil
Roast carrot and quinoa salad with middle eastern flavours
Curried cauliflower salad with raisin, almonds and yoghurt
Beetroot, rocket, asparagus and fetta salad
Classic Caesar salad with parmesan & herb sippets
Seasonal garden salad
Cous Cous with harissa, fetta & manzanilla olives
Roast vegetable salad with grilled haloumi & balsamic dressing
Cherry tomatoes with basil & Spanish onion
Chinese cabbage & crispy noodles with bean shoots & orange dressing
Iceberg, pear, pecan, raisin & parmesan salad with honey poppy seed dressing
Greek Salad or Nicoise Salad

Dessert Buffet (all included)

Crème Brulee & Pannacotta, wild berry frangipane Tart
Mocha Chocolate Cake, Churros with dark and white chocolate dips
Salad of fresh fruits & cream

Buffet Pricing Options

1 x Carvery, 2 x hot dishes, 2 x sides, 2 x salads, 1 x dessert	\$61.00 per person
1 x soup, 1 x Carvery, 2 x hot dishes, 2 x sides, 2 x salads 1 x dessert	\$70.00 per person
1 x soup, 1 x antipasto, 1 x seafood, 1 x carvery, 2 x hot dishes, 2 x salads, 2 x sides, 1 x dessert	\$82.00 per person
1 x soup, 1 x antipasto, 1 x seafood, 2 x carvery, 3 x hot dishes, 3 x salads, 2 x sides, 1 x dessert, 1 x cheese	\$91.00 per person

Additional Carvery Item	\$8.00 per person
Additional Hot Dish or side dish	\$6.50 per person
Additional Salad option	\$5.00 per person
Additional Antipasto	\$12.00 per person
Additional Seafood	\$22.50 per person
Additional Soup	\$14.00 per person
Additional Cheese platters	\$7.00 per person



Canapé Menu

During meal service time (lunch or dinner) a minimum of 10 x items & 1 x something substantial applies. All other times a minimum of 8 items applies.

Minimum of 20 guests

Cold Canapés

\$3.90 per selection per person

Profiteroles with chicken parfait
Baby Bocconcini with olive, tomato & basil skewers (V)
Savoury forks with prosciutto, rock melon & basil skewers (V)
Pumpernickels with cottage cheese & strawberry (V)
Polenta cake with red onion confit and fetta crumble (V)
Salmon tartare with avocado, olives and crème fraiche
Grilled zucchini with ricotta and basil rolls (V)
Blueberry and stilton blinis (V)
Blue manna crab tart with jalapeno mayonnaise
Bruschetta with saffron chicken, lime & mint mayonnaise
Salmon gravlax pikelet with crème fraiche & salmon caviar
Sweet corn fritter with roasted bell pepper & avocado (V)
Toasted crostini with goats curd & poached fig (V)
Candied bacon & apple with cottage cheese
Blue cheese, walnut & fresh date open tart
Watermelon, prawn & preserved lemon
Salmon tataki with wasabi mayonnaise
Smoked trout with horseradish cream on pastry mille-feuille
Japanese beef with nori & green onions
Chilli prawns on cucumber

Hot Canapés

\$3.90 per selection per person

Pancetta wrapped prawn cutlet
Crispy pork belly croquettes with mustard aioli
Grilled fresh asparagus, prosciutto wrapped with hollandaise sauce (V)
House-made Italian sausage wrapped in puff pastry with house spicy tomato relish
Potato & green pea curry puffs with yoghurt dipping sauce (V)
Porcini & field mushroom filo with boursin dip (V)
Baked gourmet potato with sour cream and caviar
Porcini mushroom palmiers (V)
Chicken skewers with smoky aioli
Indonesian spiced squid with kacap manis
Soy braised chicken meat balls with red chilli jam
Garlic & chilli prawns, spiced coconut
Soft flour tortilla with tandoori chicken, onion sprouts & yoghurt dip
Roast pumpkin, pine nut & romano arancini (V)
Thai style tarts with prawn & lemongrass
Twice cooked pork with cucumber salsa & chilli caramel
Vegetarian tortilla with two chesses (V)
Beef skewers with chimichurri





Premium Canapés

\$4.80 per selection per person

Prawn skewers with a bloody mary dip
Sticky beef brisket with onion confit & Romeos sauce
Beef Carpaccio with candied beetroot & crème fraiche
Beetroot & blue cheese macarons'
Braised lamb shoulder with middle eastern flavours in a pita pocket
Duck meat balls with jungle curry glaze
Kangaroo and venison chorizo skewers & tomato kasundi
Baked porcini mushroom^& black truffle tart (V)
Peppered rare beef fillet with fennel, orange & radish salad
Pickled duck confit with paw paw & Thai flavours
Saint agur cheese with truffle honey (V)
Vietnamese spring roll with prawn & nam jim sauce
Prosciutto wrapped eye fillet of beef with sauce béarnaise
Oyster Kilpatrick
Green tea smoked tuna with mint & lemon pesto
1/2 shelled scallop with nam jim, candied lime & chilli
Middle eastern spiced lamb on pita bread with hommus & tzatziki
Braised beef cheek with celeriac and apple

\$6.50 per person

Lamb and fetta mini burgers with mint yoghurt

Something Sweet

\$3.90 per selection per person

Lemon meringue tart
Triple chocolate tart
Chef Selection of Petit fours
Melting moments
Baby lamingtons

\$38.00 per platter (based on 4 people)

Chefs three cheese platter, sun-dried fruit, nuts, chilli jam & crackers

Something more substantial

\$13.00 per selection per person

Creamy garlic prawns with saffron rice
BBQ pulled pork in brioche buns with spicy slaw
Nasi Goreng with chicken skewers
Shrimp cocktail with marie rose sauce
Wagu beef sliders
Paella Pan (chef selection)
Sweet & sour pork with egg fried noodles
Hot beef rolls with pan gravy & crispy onions
Lamb biryani with Rita

Canapé Packages

3 x hot, 3 x cold & 3 x premium	\$37.50 per person
4 x hot & 4 x cold & 1 x Something substantial	\$43.00 per person
5 x hot & 5 x cold & 1 x Something substantial, 1 x Dessert selection	\$55.00 per person
5 x hot & 5 x cold & 1 x Something substantial, 2 x Dessert selections	\$58.00 per person



Brunch Reception

For those that wish to have their wedding ceremony at dawn or early morning. A breakfast or brunch reception is a lovely way to celebrate with a luxurious breakfast & champagne

Brunch Buffet

\$50.00 per person

Fresh Fruit Juices
Percolated coffee & tea
Platter of fresh seasonal fruits
Freshly baked butter croissants
Selection of breads & spreads
Home baked muffins
Yoghurt

Buttermilk pancakes with berry compote & whipped cream
Selection of continental cold cuts, swiss cheese & relish
Grilled breakfast steak
Vegetarian Nasi Goreng
Bacon & Mushroom frittata
Roast roma tomato with goats curd
Poached egg on English muffin with hollandaise
Smoked salmon & sour cream on rosti potato
House baked beans with chorizo

Champagne & Beer Package

Flying Fish Sparkling Pinot Noir

~ please select one of the following beers ~
(cascade premium light is included)

Stella Artois
Carlton Draught
Carlton Mid Strength

~ Prices per guest ~

2 Hours \$26.00

(\$5.00 extra with house wines included)

3 Hours \$31.00

(\$6.00 extra with house wines included)

4 Hours \$37.00

(\$5.00 extra with house wines included)



Beverage Packages

Package One

Angove Long Row Sauvignon Blanc & Shiraz

Angove Studio Series Sparkling

Please select one of the following beers

(Cascade Light is included)

Stella Artois

Carlton Draught

Carlton Mid Strength

Selection of softdrinks & Juices included

Prices per guest

3 Hours \$36.00 per guest

4 Hours \$40.00 per guest

5 Hours \$44.00 per Guest

6 Hours \$50.00 per guest

Package Two

Bird in hand Sparkling Chardonnay Pinot Noir

Skuttlebutt Shiraz Cabernet WA

Skuttlebutt Sauvignon Blanc Semillon WA

Please select one of the following beers

(Cascade Light is included)

Stella Artois

Carlton Draught

Carlton Mid Strength

Selection of softdrinks & Juices included

Prices per guest

3 Hours \$40.00 per guest

4 Hours \$46.50 per guest

5 Hours \$51.50 per Guest

6 Hours \$56.00 per guest



RRG

Package Three

Bird in hand Sparkling Pinot Noir

Please select two red & two white wines

Bird in hand Sauvignon Blanc SA
Ashbrook Semillon WA
Voyager Estate Sauvignon Blanc Semillon WA
Fraser Gallop Semillon Sauvignon Blanc WA
Howard Park "Flint Rock" Chardonnay WA
Howard Park "Porongurup" Riesling WA
Jim Barry Cover Drive Cabernet Sauvignon SA
Woodlands Cabernet Merlot WA
Skuttlebutt Shiraz Cabernet WA
Langmeil "Blacksmith" Cabernet Sauvignon SA
Langmeil "Valley Floor" Shiraz SA

Please select Two of the following beers

(Cascade Premium Light Included)

Stella Artois
Carlton Draught
Carlton Mid Strength
Selection of softdrinks & Juices included

Prices

4 Hours \$55.00 per guest

5 Hours \$59.00 per Guest

6 Hours \$64.00 per guest

Beverage Package Additions

Boutique Tap Beer

Add additional premium beer

(Peroni or Stella Artois)

to your package—**\$3.00 per person**

Bottled Beer

Add any of the following to your package:

Corona
Becks
Pipsqueak Cider

Prices

2 or 3 hour package—\$6.00 per person

4, 5, OR 6 Hour Package—\$13.00 per person

Wine Addition

Additional wines can be added to the package. This is charged at \$5.00 per person for each addition.

(Available for wines under the value of \$50.00)

Beverages are also available on a consumption basis. Our wine & beverage list can be provided on request

RPGC is fully licensed & does not permit BYO Beverages
Menus, wines, vintages & prices are subject to change



Wedding Checklist

To Do:

- 1 Start time of your reception
- 2 Menu & Beverage Selection
- 3 Number of guests attending
- 4 Number of supplier meals
- 5 Number of kids meals
- 6 Dietary Requirements
- 7 Finalised Timeline
- 8 Staff to pour sparkling for toast
- 9 Finalised seating plan & floorplan
- 10 Other Details

Timing:

With Invitations
10 weeks prior
4 weeks prior
4 weeks prior
4 weeks prior
2 weeks prior
2 weeks prior
2 weeks prior
2 weeks prior
2 weeks prior

Timeline Guide

every wedding is unique and we are delighted to help plan every detail for your special day. these timelines are based on our recommendation to give you a rough guideline to plan your reception.

Example Dinner Reception

6.00PM PRE DINNER DRINKS & CANAPÉS
7.00AM GUESTS SEATED & WELCOME
7.15PM BRIDAL PARTY ARRIVES
7.30PM ENTREE SERVED
8.15PM MAIN COURSE SERVED
8.30PM SPEECHES
9.15PM DESSERT SERVED
9.30PM CUTTING CAKE
9.45PM BRIDAL WALTZ
11.30PM LAST DRINKS
12.00AM CONCLUSION

Example Lunch Reception

11.30AM PRE DINNER DRINKS & CANAPÉS
12.00PM GUESTS SEATED & WELCOME
12.15PM BRIDAL PARTY ARRIVES
12.30PM ENTREE SERVED
13.15PM MAIN SERVED
13.30PM SPEECHES
14.15PM DESSERT SERVED
14.30PM CUTTING CAKE
14.45PM BRIDAL WALTZ
15.30PM LAST DRINKS



Terms & Conditions

The Royal Perth Golf Club team are delighted that you are interested in holding your function at our venue. To ensure that your event meets the highest standards, please read the following terms & conditions

1. Dress Regulations

Fully buttoned shirt tucked in, belted dress trousers, enclosed shoes with socks must be worn by all guests & members

The following items are not permitted to be worn at Royal Perth Golf Club at any time:
Denim clothing of any description, tracksuits, cargo shorts, board shorts, singlet's, thongs or shoes without socks.

Please note that these dress standards also apply to service providers.

The club reserves the right to refuse entrance

2. Bookings

All bookings require a Royal Perth Golf Club member to hold a function at Royal Perth Golf Club. Please contact your function coordinator to discuss this business

3. Tentative Bookings

Upon return receipt of the signed terms & conditions & booking form, a provisional booking (tentative booking) will be held on the requested date for a period of 7 days upon which a deposit of \$1000.00 is required to confirm your booking

4. Confirmation of a Booking

To confirm your booking please forward a signed copy of this document together with a non refundable deposit of \$1000. Cash, credit, electronic funds transfer and cheque payments are accepted. Details are as follows;

Account Name : Royal Perth Golf Club
Account Number : 340796017
Bank Name : ANZ, South Perth
Branch Number (BSB) : 016 452

Diners payments are not accepted

5. Cancellation Policy

Written notification of your cancellation is required to cancel your booking.

All deposits are non-refundable.

In addition to above, cancellation 21 days prior to your function date will attract a penalty equal to 50% of the estimated food & beverage component of your function. Cancellations 14 days prior to your event will attract full payment of the event

6. Final Catering Numbers and Payment

Final numbers are required 14 days prior to function. Upon receiving confirmation of number of guests attending full Payment is due 10 days prior to the event. Any charges outstanding will be invoiced to the client after the function date & is demand payable within 7 working days

7. Security & Bond Requirements

Security is available for a minimum duration of four hours at a cost of \$55.00 per hour. Special Events such as 21st Birthday parties do require compulsory security for a minimum duration of four hours.



8. Smoking

Royal Perth Golf Club is a non-smoking venue.

9. Credit Card Payments

Visa, Mastercard and AMEX credit cards are welcome.

A 1.72% surcharge will apply to AMEX payments.

10. Public Holidays

A additional 10% surcharge on your total payable bill is applicable on public holidays

11. Pricing

Prices are correct at the time of printing and every endeavour is made to maintain these prices. These are subject to change at the management's discretion to allow for market cost variations and the introduction of any new statutory charges.

Prices and menus are subject to change without notice

12. Responsible Service

Royal Perth Golf Club does not encourage excessive or rapid consumption of alcohol.

Under no circumstances may any person under the age of 18 years consume alcohol on licensed premises. Royal Perth Golf Club reserves the right to remove offenders from the premises if in breach of our liquor license.

Alcohol, including alcohol as gifts may not be brought onto the premises.

13. Deliveries & Sub Hiring of Services

Royal Perth Golf Club must be informed of any sub hiring of services (DJ's, photographers etc.) prior to the event.

Items being delivered must be labelled and marked clearly and a delivery and pick up date must be arranged with the function coordinator. Please ensure that you nominate a person, on your behalf to check the room set up either the day before, or on the morning of your event.

14. Decorations

Confetti, party poppers, coloured streamers, open flamed candles, glitter shapes, smoke machines and bubble machines are not permitted at Royal Perth Golf Club.

Royal Perth Golf Club does not accept fish in vases as decoration. Damage caused by the unauthorised usage will be charged to the client.

15. Minimum Spend Requirements

Minimum spends apply for Friday, Saturday & Sunday function events in our lounge during the months of October to December

In the event that a function falls below the minimum number of guests originally booked in for (4 weeks prior to the event date), RPGC reserves the right to charge the event for this minimum number of guests originally attending All function areas have required minimum number of guests (subject to management decision)

16. Cocktail Wedding Events

Cocktail functions held over meal periods (12.00-3.00pm or 6.00pm—9.00pm) require a minimum of 8 x cocktail/canapé items & 1 x something more substantial item from our packages

17. Other Conditions

RPGC reserves the right to reassign the function to another room and/or area if the booked space is not considered suitable due to guest numbers changing significantly, extreme weather conditions or club maintenance issues which may arise and are out of management control



Royal Perth Golf Club

Wedding Booking Form

MEMBER NAME: <i>(if applicable)</i>	
MEMBER SIGNATURE <i>(if applicable)</i>	
BOOKING NAME:	
DATE OF BOOKING:	
SIGNATURE:	

BOOKING DETAILS

WEDDING DATE	
BRIDES NAME:	
GROOMS NAME:	
ADDRESS:	
BRIDES MOBILE:	
GROOM MOBILE:	
EMAIL ADDRESS:	
FUNCTION ROOM:	
APPROX Guests Attending:	
APPROX START TIME:	
FOOD SELECTION (PLS CIRCLE)	COCKTAIL STYLE SITDOWN STYLE

I (WE), THE UNDERSIGNED DECLARE THAT I HAVE READ, ACKNOWLEDGE
& AGREE TO ALL TERMS & CONDITIONS OUTLINED ABOVE & ACCEPT
RESPONSIBILITY TO ABIDE BY ALL THESE TERMS

BRIDE & GROOM NAME:	
BRIDE SIGNATURE:	
GROOM SIGNATURE:	
DATE OF SIGNING:	

Credit Card Details for Deposit Payment:

Name on card: _____ Deposit Amount: _____
Card number: _____ Expiry Date __ / ____
CVV: ____

