


WEDDINGS

Mandurah Offshore Fishing and Sailing Club



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THE VENUE

Nestled on the picturesque edge of the Indian Ocean within the Mandurah Marina, the Mandurah Offshore Fishing and Sailing Club stands out as one of Mandurah's premier wedding venues, offering stunning views and idyllic settings for your special day.

Our Head Chef has tailored a selection of catering packages designed to complement your event. Ranging from canapé assortments for cocktail receptions to set menus featuring a variety of courses for seated receptions.

Our Functions Team will be your dedicated point of contact from your initial enquiry through to the planning stages, and will be there on your wedding day to ensure everything runs seamlessly.

MARINA LAWN

Overlooking the Marina, boasting velvety green grass and the freedom to style it your way.

Capacity:
300 Cocktail
60 Ceremony Seated



DOLPHIN VIEW ROOM

With stunning Marina views, high ceilings and boasting a private indoor bar plus a breezy outdoor space with fairy lights, the Dolphin View Room is the ultimate spot for all-season weddings.

Capacity
90 Cocktail (Including Alfresco)
50 Banquet



GALLEY RESTAURANT

Nestled between the Marina and the Indian Ocean, the Galley restaurant boasts inspiring views and includes an in house sound system, ceiling mounted digital projector & projector screen and high ceilings accented with overhead drapes.

This space can accommodate up to 280 guests cocktail style and up to 180 on banquet round tables with space for the dancefloor.

Capacity
280 Cocktail
220 Banquet (Using Dancefloor)



Tie the Knot



Use of the Marina Lawn

Arbour with Chiffon Draping and Faux Florals

30 x White Americana Ceremony Chairs

6 x White Shepherds Hooks with Hanging Lanterns in Aisle

Wine Barrel or White Clothed Signing Table with Two Ceremony Chairs

White Easel with Personalised Welcome Signage

Microphone and Speaker

Dedicated Wedding Planner & On the Day Coordination

Temporary Membership for the MOFSC

Ceremony Only

\$900

\$700 When Booking a Reception Package

(Lets Set Sail or Love on the Horizon)



Use of the Dolphin View Room or Galley Restaurant from 3pm
Selection of 10 x Canapes of your Choice Served Roaming Style
Grazing Table
5 Hour Beverage Package
Wine Barrel or Cocktail Table Cake Table and Cake Knife
Cake Cut and Served by Chef's
Microphone for Speeches
Cocktail Tables and Stools
Lycra Cocktail Table Covers in Your Choice of Black or White
Centrepiece for Each Cocktail Table
Gift Table with Wishing Well
Crockery, Cutlery, Glassware & Cocktail Napkins
Personalised Printed Menus
Personalised Welcome Signage Displayed
Use of Outdoor Alfresco and Heaters - Dolphin View Room Only
Dancefloor - Galley Restaurant Only
Access to Venue for Photos
Dedicated Wedding Planner & On the Day Coordination
Complimentary Parking
Complimentary Social Membership for the Bride & Groom, Including House Levy
for the Financial Year to the Mandurah Offshore Fishing and Sailing Club



Let's Set Sail



Cocktail Reception

\$160 Per Person

*Minimum 40 Guests Dolphin View Room

*Minimum 70 Guests Galley Restaurant

Use of the Dolphin View Room or Galley Restaurant from 3pm

Selection of 3 Pre-Dinner Canapes

Buffet (4 Mains & 4 Sides) or 3 Course Plated Alternate Drop Dinner Menu

5 Hour Beverage Package

Cake Cut and Plated by Chef's

Microphone for Speeches

Internal Sound System - Galley Restaurant Only

Bridal Table with Your Choice Of Black or White Linen

Your Choice of Banquet Round Tables or Trestle Tables with Black or White Linen

Chairs and Your Choice of Black or White Lycra Chair Covers

Crockery, Cutlery and Your Choice of Black or White Linen Napkins

Wine Barrel or Clothed Gift Table with Wishing Well

Wine Barrel or Cocktail Table Cake Table and Cake Knife

Table Numbers and Centrepieces

Personalised Printed Food and Beverage Menus, 2 x Per Table

Personalised Welcome Signage Displayed on White Easel

Personalised Seating Plan Displayed

Access to Venue for Photos

Use of Outdoor Alfresco and Heaters - Dolphin View Room Only

Dance Floor - Galley Restaurant Only

Dedicated Wedding Planner & On the Day Coordination

Complimentary Parking

Complimentary Social Membership for the Bride & Groom, Including House Levy

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Love on the Horizon



Seated Reception

\$185 Per Person

*Minimum 30 Guests Dolphin View Room

*Minimum 60 Guests Galley Restaurant

Upgrades

White Aisle Runner

After Ceremony Drinks on Marina Lawn

After Ceremony Selection of 3 Canapes

Use of the Terrace & White Bar for Pre-Dinner Drinks & Canapes

Premium Beverage Package

Menu Tasting for Bride and Groom

Data Projector and Screen or Smart TV

Photographer

Contact team for pricing

Wanting a little extra?
Just speak to our friendly team



MENU

Canapés



COLD CANAPES

Natural Oysters with Shallot Vinaigrette & Lemon GF

Smoked Salmon and Dill Appetizer Bites

Tomato Bruschetta on Charred Turkish Bread with Balsamic Drizzle V

Roast Beef with Horseradish Cream and Roast Capsicum on Croutons

Assorted Sushi with Wasabi Aioli GF, VO

HOT CANAPES

Oysters Kilpatrick with Crispy Bacon and Kilpatrick Sauce DF

Mini Savory Tart Filled with Artichoke, Leek and Goats Cheese V

Sticky Pork Belly Bites DF, GF

Grilled Prawn and Chorizo Skewer DF

Sundried Tomato and Feta Arancini with Homemade Aioli V

Pea Fritters with Citrus Crème Fraiche V

Pulled Mini Pork Croquettes with Salsa Verde

Thai Chicken Satay Sticks with Thai Peanut Sauce GF

Salt and Pepper Squid with Lime Aioli

Our menus are thoughtfully crafted using seasonal produce, and as such, items may be subject to change.

MAINS

BEEF

Slow Cooked Mediterranean Beef Cheeks
Traditional Beef Lasagna
Slow Roasted Beef Rump with Jus
Beef Stroganoff

PORK

Crispy Skin Pork Belly with Apple Sauce
Slow Cooked Pork Shoulder
Sticky Pork Ribs
Sweet and Sour Pork

LAMB

Roasted Lamb Leg with Mint Sauce
Rogan Josh Lamb Curry
Moroccan Style Braised Lamb Shoulder
Lamb Ragu

CHICKEN

Thai Green Chicken Curry
Chicken Cacciatore
Roasted Chicken Pieces with Gravy
Honey Garlic Chicken Drumsticks

SEAFOOD

Baked Snapper with Lemon Butter sauce
Smoked Salmon and Dill Pasta
Seafood Paella
Grilled Salmon with Lime Hollandaise

VEGETARIAN

Pumpkin Gnocchi Bake with Three Cheese topping
Indian Spiced Potato and Vegetable curry
Vegetable Lasagna
Spicy Three bean Chilli Hot Pot

MENU

Buffet

SIDES

SOUP

Creamy Potato and Leek
Roasted Pumpkin
Minestrone
Cauliflower and Bacon

SIDES

Steamed Seasonal Greens
Roasted Baby Potatoes
Oven Roasted Root Vegetables
Steamed Jasmin Rice
Creamy Potato Gratin
Cauliflower and Broccoli Cheese
Fried Rice

SALADS

Traditional Garden Salad with Dressing
Coleslaw
Potato Salad
Sweet Potato and Blackbean Salad
Curried Cauliflower and Chickpea
Watermelon Mint and Fetta
Beetroot, Fetta, Apple and Chickpea

DESSERT

Apple Crumble with Vanilla Custard
Seasonal Fruit Platter
Assortment of Cheese, Dried Fruits and Nuts
Individual Pavlova with Lemon and Passionfruit Coulis
Jam and Cinnamon doughnut Tray Bake
Fresh Fruit Salad and Cream
Sticky Date Pudding with Double Cream

UPGRADES

\$15 per person
Cold Cooked Prawns with Assorted Dipping Sauces
\$40 Dozen Natural Oysters
With Condiments

**Minimum 30 Guests Required for Buffet*

Our menus are thoughtfully crafted using seasonal produce, and as such, items may be subject to change.

Please note our buffet is designed for you to enjoy during your time with us.

While we encourage you to sample a variety of offerings, this is not an all-you-can-eat service.

We kindly ask that food is consumed within the venue, and takeaway containers are not permitted.

MENU

Plated

Fresh Bread Rolls & Butter to Start

ENTREE

Tomato and Feta Arancini (three) with Pickled Radish and Aioli

Truffle Risotto with Asparagus and Shaved Parmesan

Seared Scallops (two), Spiced Pumpkin Puree, Buttered Peas and Crispy Prosciutto

Pork Belly Bites, Bean Sprouts with a Nam Jim and Balsamic Glaze

MAIN

Twice Cooked Chicken Maryland with Mixed Lentils, Celeriac Puree and Pickled Fennel

Beef Fillet with Potato Bake, Broccolini and Jus

Baked Lamb Rump with Potato Rosettes, Buttered Spinach, Mashed Sweet Potato and Sweet Wine Reduction

Crispy Skin Salmon with Oven Roasted Chat Potatoes, Broccolini, Blistered Cherry Tomatoes and Lemon Butter Sauce

Stuffed Mushroom with Goats Cheese and Tomato

DESSERT

Dark and White Chocolate Mousse with Berry Coulis and Glazed Cherry

Mixed Berry Panna Cotta with Berryies and Cream

Mini Pavlova with Seasonal Fruit and Whipped Cream

Warm Chocolate Brownie with Cream

Mini Profiterole Tower with Chocolate and Passionfruit on a bed of Chocolate Soil



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MENU

Beverage Package



SPARKLING

Anchorage Bubbles, SA

WHITE

Anchorage Semillon Sauvignon Blanc, SA

Oyster Bay Sauvignon Blanc, NZ

Cuvee Dissenay Chardonnay, FRA

RED

Anchorage Cabernet Merlot, SA

Angove Cabernet Sauvignon, SA

Basileus Shiraz, SA

BEER

Choice of 3 Draught Beers

Choice of 2 Packaged Beers

NON-ALCOHOLIC

Soft Drink

Juice

Beverage Selections are Subject to Availability