



MOUNT LAWLEY GOLF CLUB

Weddings

2021



Welcome to Mount Lawley Golf Club

Congratulations on your recent engagement & thank you for considering Mount Lawley Golf Club for your wedding reception.

The Club is one of Perth's most prestigious private golf clubs & offers the perfect surroundings for your wedding.

Your wedding Ceremony can be held on our picturesque course or you can start your wedding reception on our veranda with pre dinner drinks & canapés.

With sweeping views over the course, professional service & sumptuous food – our function area is the ideal venue to indulge you & your guests for a memorable wedding day.

Our wedding package is a comprehensive package offering you, the couple a variety of additional features to further enhance your special day; it covers everything from linen to a private powder room to allow your bridal party to enjoy a quiet moment to prepare for the reception.

Our function coordinator & professional staff will help you to plan an exceptional day & please do not hesitate to contact us with any queries.

Rebecca Edmondson
Function Coordinator
T: (08) 9271 9622
rebecca@mlgc.org

The Venue

Use of golf carts for on course photographs (subject to availability)

Private room for the bridal party to use with toilets

Use of our two main function areas (Lawley & Lounge Rooms)

Use of outside grassed area for pre dinner drinks & canapes

Complimentary on-site parking

Your choice of set up – banquet rounds or cocktail

5m2 Wooden Dancefloor

All white linen including white linen napkins &

skirting on cake, gift & bridal tables

Tea light candles

Printed & personalised menus

Placement of table bonbonnieres & guest place cards

Microphone & lectern for speeches

Table service during reception

All staff for set up, service & pack down

CAPACITY | 140 SEATED | 300 COCKTAIL

\$1000 | Monday to Friday

\$1100 | Saturday

\$1200 | Sunday

*For smaller Weddings that only require one room,
please enquire with your Function Coordinator for pricing*

On Course Ceremony

Mount Lawley Golf Club can offer you a hassle free wedding day with an on course ceremony, using one of our two locations on the 1st tee or 'Jacaranda' 19th practice tee
Depending on the location, some time restrictions may apply.

INCLUSIONS | \$500

24 white Americana chairs
Signing table with two Tiffany chairs

OPTIONAL EXTRAS

Rustic Wooden arbour with sheer white curtain | \$250
White Wooden arbour with sheer white curtain | \$250
Circular or heptagonal arbour | \$300
Additional Americana Chairs | POA
Tubs of bottled water | On Consumption



Menus

Mount Lawley Golf Club offers comprehensive dining menus for you & your guests.

Our entrée, main course & dessert choices are detailed on the following pages along with a selection of optional extras you may wish to include with your meal.

Should you require any assistance in the selection or pricing of your meal choice please do not hesitate to contact us.

Freshly percolated coffee & tea are served at the completion of your meal.

Please ensure you advise your function coordinator of any dietary requirements when confirming menu selections. Whilst all care is taken to ensure we meet your dietary requests, please be aware that allergens are present in our kitchen & as such, we cannot guarantee that your food will be allergen free. This information will need to be confirmed with Mount Lawley Golf Club a minimum of 1 week prior to your event.

If 10% or more of your guests have dietary needs, some food selections may be altered to better accommodate your requirements.

Please note that the content pricing on our menus is inclusive GST & are applicable for 2021 & are subject to change for 2022.



Menu Packages

Par Package \$71 per person

Choice of two canapes served with pre dinner drinks

Ciabatta dinner rolls & danish butter

Entree | Please select one option served as a set course

Main | Please select one option served as a set course

Dessert | Wedding cake cut & served individually plated with cream & berries

Birdie Package \$82 per person

Choice of two canapes served with pre dinner drinks

Ciabatta dinner rolls & danish butter

Entree | Please select one option served as a set course

Main | Please select two options served as an alternate drop

Dessert | Please select one option served as a set course

Finger slices of your wedding cake served to the tables on platters

Eagle Package \$86 per person

Choice of three canapes served with pre dinner drinks

Ciabatta dinner rolls & danish butter

Entree | Please select two options served as an alternate drop

Main | Please select two options served as an alternate drop

Dessert | Please select two options served as an alternate drop

Finger slices of your wedding cake served to the tables on platters

Hole In One Package \$108 per person

Choice of four canapes served with pre dinner drinks

Ciabatta dinner rolls & danish butter

Entree | Please select two options served as a choice to guests

Main | Please select two options served as a choice to guests

Dessert | Please select two options served as a choice to guests

Finger slices of your wedding cake served to the tables on platters

Optional extras

Change your package to an alternate drop or choice

One course served as an alternative drop | \$5.5 p.p.

Changing to a choice selection

\$10.5 p.p. for one course

\$12 p.p. for two courses

\$15 p.p. for three courses

Celebration Cake Arrangements

Cut & served on platters to the table | \$2 p.p.

Served as dessert with cream & berry coulis | \$6 p.p.

Additional Meals

Kid's Meal 2 – 12 yrs. | \$15

(Choice of crumbed chicken or fish fillet with chips & ice cream)

Service Meal (one main course) | \$35

Accompaniments | \$3p.p.

(Please select one option & it will be served to the table)

Rocket, pear & parmesan salad, white wine vinaigrette

Garlic & herb roasted potatoes

Steamed seasonal vegetables, extra virgin olive oil, lemon

Green leaf salad, house dressing

Honey & sesame roasted root vegetables



Entree Selection

VEGETARIAN

Goat's cheese & caramelised onion tartlet, semi-dried heirloom tomato & watercress, onion jam (v)
Grilled peach, rocket, danish feta, walnuts, pickled red cabbage, red onion (v) *subject to availability*

POULTRY

Chicken pistachio & prosciutto terrine, fig relish, brioche croutons (gfo)
Chicken satay skewers, lemongrass & kaffir coconut rice, Asian salad, crispy shallots
Pesto chicken, baby aubergine, caponata (gf)
Chicken & almond tortellini, mushroom veloute, grana padano, Manjimup truffle oil
House smoked Magret duck, beetroot three ways, candied walnuts, goat's cheese, balsamic pearls
Duck spring rolls, Asian coleslaw & sticky orange sauce

FISH & SEAFOOD

Gin cured salmon, pickled cucumber, horseradish cream, salmon caviar (gf)
Hot smoked ocean trout, farro, zucchini, feta, mint, heirloom tomatoes, lemon dressing
Salmon & dill terrine, avocado mousse, frisee, brioche croutons (gfo)
Crab trofie, alleppo pepper, onion, garlic, parsley, extra virgin olive oil & pangrattato
Seared scallops, cauliflower puree, mache, parmesan wafer, crisp prosciutto, beurre noisette (gf)
Tempura prawns, seaweed salad, ponzu kewpie, shaved bonito, samphire

BEEF & VENISON

Wagyu braesola, minted fennel coleslaw, pomegranate, shaved grana padano (gf)
Venison carpaccio, dijon mustard, herbs, pink peppercorns, curly endive, horseradish cream,
balsamic vinaigrette (gf)
Beef cheek ragu, potato gnocchi, ricotta salata

PORK

Twice cooked Master stock pork belly, sweet potato puree, spinach, seared scallops, caramelised
tamarind sauce

Soup available on request

Main Selection

VEGETARIAN

Wild mushroom, confit garlic, spinach & thyme risotto, mascarpone, sweet pepper drops, shaved parmesan cheese (v, gf)

Orecchiette, peperonata crème fraiche sauce, shaved grana padano (v)

Roasted king oyster mushrooms, celeriac puree, sautéed kale, red capsicum coulis (v, gf)

POULTRY

Smoked paprika & herb roasted free-range chicken breast, garlic & thyme potato hash with chorizo, green beans & roasted heirloom tomatoes, aioli (gf)

Herb roasted breast of free-range chicken, pommes boulangerie, buttered sautéed greens, white wine tarragon jus (gf)

Soft herb & mustard crusted free-range chicken kiev, potato, fennel & orange salad, thyme & citrus vinaigrette

Roasted duck breast, ginger potato cake, braised red cabbage, Cointreau jus

Crispy Magret duck breast, du puy lentils, kale & carrot, orange vino cotto (gf)

Traditional French style cassoulet; confit duck, Toulouse sausage, cannellini beans, pork belly, orange & parsley pangrattato

FISH & SEAFOOD

Barramundi en persillade, artichoke puree, asparagus, salsa verde

Snapper fillet, minted sweet potato puree, asparagus, citrus beurre blanc (gf)

Gold-band snapper fillet, pommes fondant, heirloom carrots, sautéed kale, salmoriglio sauce, finger lime (gf)

Crispy skin rankin cod fillet on potato, bacon & melted onion hash, asparagus, dill lemon crème fraiche, crisp prosciutto

Roasted cod, beurre monte baby leeks, pommes fondant, romesco (gf)

Crispy skin salmon fillet, pommes puree, kalettes, tomato, avocado, lime & chilli salsa (gf)

Chermoula salmon, roasted cauliflower, quinoa, & almond salad, lime & coriander yoghurt (gf)

BEEF & LAMB

Grilled porterhouse steak, porcini dauphinoise, Warrigal greens, Cabernet Sauvignon jus, bone marrow butter (gf)

Roasted eye fillet, potato mash, confit garlic green beans, red wine jus

Sumac crusted lamb fillet, za'atar roast pumpkin, saffron cauliflower, beetroot hummus, jus lie

Lemon, garlic & rosemary marinated lamb rump, mashed potatoes, buttered green peas, minted jus (gf)

PORK

Grilled pork cutlet, celeriac puree, garlic broccolini, fennel seed jus (gf)

Star Anise pork belly, sweet potato puree, garlic broccolini, caramelized orange soy

Dessert Selection

INDIVIDUAL SELECTION

Sticky date pudding, Baileys butterscotch sauce, vanilla bean ice cream

Flourless chocolate cake, Weiss dark chocolate sauce, vanilla bean ice cream (gf)

Pavlova, fresh strawberries, passionfruit, raspberry coulis (gf)

Seasonal fruit salad, passionfruit & Chambord syrup, strawberry sorbet (gf)

Chocolate panna cotta, crème anglaise, hazelnut crumb, freeze dried raspberries

Lemon tart, raspberry coulis, double cream

Cannoli filled with spiced sweet ricotta, pistachio praline, Weiss dark chocolate sauce

White chocolate panna cotta, Drambuie spiked rhubarb, berry compote, almond praline (gf)

DESSERT BUFFET

To change your dessert to a dessert buffet add \$5 p.p.

Please select three

Spanish churros, cinnamon sugar, molten chocolate sauce

Flourless chocolate cake, double cream, berries (gf)

Dark Chocolate panna cotta, kirsch sour cherries, almond biscotti

Apple & rhubarb crumble with macadamias, honey & coconut

Classic tiramisu with mocha anglaise & mascarpone cheese

New York style vanilla cheesecake, berry compote

Chocolate profiteroles with vanilla crème patissiere

Individual banoffee pie, caramel sauce

White chocolate & raspberry tartlet

Chocolate waffle basket with white chocolate mousse & sugared strawberries

ADD A CHEESE PLATTER TO THE TABLES TO SHARE | \$10 per person

A selection of local & imported cheeses, nuts, lavosh & water crackers, quince paste, grapes

Cocktail Receptions

Canape Selection

Mount Lawley Golf Club would recommend you consider allowing 1 canapé per fifteen minutes of food service. For example, should you wish for 2 hours of food service, please select 8 canapé items from the menu. One of each canape is served per person.

Canapes are required to be ordered for all guests attending the event

BIRDIE PACKAGE

\$32 per person

Select 8 items

EAGLE PACKAGE

\$40 per person

Select 10 items

HOLE IN ONE PACKAGE

\$48 per person

Select 12 items

COLD CANAPE SELECTION

Roma tomato, basil & red onion bruschetta tartlet,
shaved grana padano, aged sticky balsamic (v)

Beetroot, dill, candied walnut & goat's cheese cones (v)

Caprese skewer; baby bocconcini, cherry tomato, basil,
balsamic glaze (gf, v)

Broad bean, ricotta & feta crostini, pancetta shards (v
option)

Vichyssoise shooters, crispy bacon (gf, v option)

Chicken liver pate, brioche croute, red currant glaze,
cornichons

Star anise duck breast, Sichuan peppered pineapple
salsa, caramelised orange soy

Carpaccio of beef, toasted brioche, rocket, aioli, truffle,
pine nut & parmesan crumb

Smoked salmon blinis, lemon & dill cream cheese, crispy
capers

Virgin Mary oyster shooters, celery

Salmon mousse profiterole, salmon caviar, chervil

Natural oysters, shallot vinegar, lemon wedges (gf)

HOT CANAPE SELECTION

Basil & oregano arancini, aioli, shaved parmesan cheese
(v)

Pumpkin, feta, thyme raw honey tartlet (v)

Butternut pumpkin, feta & asparagus frittata, romesco
sauce (v)

Goat's cheese & caramelised onion tartlet, thyme (v)

Yakatori chicken skewers, wasabi mayonnaise, black
sesame seeds

Peking duck spring rolls, chilli, ginger, lime dipping sauce

Crumbed crab & leek cake, lemon & herb mayonnaise

Tempura prawns, dashi kewpie

Seared scallops, cauliflower puree, beurre noisette,
prosciutto crumb

Persian sausage rolls, harissa yoghurt

Chorizo & kipfler potato frittata, roasted cherry tomato,
smoked paprika mayonnaise (gf)

Pork & fennel sausage rolls, tomato chilli jam

Slow roasted pork belly, fennel & apple remoulade (gf)

Cauliflower bhaji, chutney, mint yoghurt (gf, v)

Cocktail Receptions

Mini Meals \$9 per person

Individual hand held meals passed around to all guests.

Mini Meals are required to be ordered for all guests attending the event

Fish goujons, shoestring fries, tartare sauce, lemon wedge

Black sesame chicken goujons, shoestring fries, smoked paprika aioli

Buttermilk fried chicken tenders, coleslaw, chipotle mayonnaise

Porcini mushroom & spinach risotto, mascarpone, truffle oil (gf, v)

Butter chicken, aged basmati rice, pappadums

Bang bang chicken salad, Asian salad, vermicelli noodles, crispy shallots, peanuts, Sichuan sesame dressing (gf)

Thai beef salad, crunchy rice noodles, nam jim (gf/vo)

Seared tuna, caponata, caper berries (gf)

Beef cheek ragu, potato gnocchi, shaved parmesan cheese



Cocktail Receptions

Food Stations

A minimum of 40pax must be ordered of your selected food station

SLIDER STATION | \$13p.p.

Please select a maximum of 2 varieties (serving 2 sliders per person)

American style cheeseburger, shredded cos lettuce, tomato pickle, tomato ketchup

Pulled BBQ pork, coleslaw, chipotle mayonnaise

Buttermilk fried chicken, coleslaw, siracha mayonnaise

Pulled lamb, red onion, tomato, feta, oregano, lemon & garlic yoghurt

Pulled beef, cos lettuce, tomato, horseradish mayonnaise

Falafel, tomato, cucumber, pickled onion & green tahini sauce (v)

OYSTER STATION | \$20 p.p.

(serving 4 oysters per person)

Freshly shucked oysters, lemon wedges, tabasco (gf)

Virgin Mary shooters, celery (gf)

Soy & mirin shooters, wasabi

Green tea & vodka shooter (gf)

Oysters Rockefeller

Oysters Kilpatrick

Oysters thermidor

CHILLED SEAFOOD STATION | \$30 p.p.

Whole cooked tiger prawns, Thousand Island dressing, lemon wedges (gf)

Freshly shucked oysters, lemon wedges, tabasco (gf)

Ocean trout ceviche, corn chips, guacamole (gf)

Gin cured salmon, lightly pickled cucumber, horseradish cream (gf)

Green lip mussels, truffle mayonnaise (gf)



Cocktail Receptions

Food Stations

A minimum of 40pax must be ordered of your selected food station

ANTIPASTO STATION | \$13.50 p.p.

Continental meats, house-marinated olives, feta, a selection of dips, grilled Italian sausage & marinated vegetables, served with toasted Turkish bread

CHEESE STATION | \$12 p.p.

A selection of local & imported cheeses, nuts, lavosh & water crackers, quince paste, muscatels

COMBINATION OF ANTIPASTO & CHEESE STATIONS | \$14 P.P.

DESSERT CANAPES | \$5p.p.

Frangelico & white chocolate mousse cones, popping candy

Mini churros, Weiss dark chocolate sauce

Salted caramel chocolate brownies

Mini lemon meringue pies

Mini pavlovas, seasonal fruits, passionfruit & raspberry coulis (gf)

Chocolate mousse profiteroles, roasted hazelnuts

White chocolate mousse profiteroles, freeze dried strawberry

Assortment of macarons

Assortment of mini eclairs

Espresso mousse, chocolate cup, whipped cream, cocoa

Eton mess cups; meringue, strawberries, Chantilly cream

Banoffee pie tartlet, banana, chocolate, cream, caramel



Drink Packages

PAR PACKAGE

Deakin Estate Azahara Sparkling, WA

Willow Bridge Estate Water Dancer SSB, WA

Willow Bridge Estate Water Dancer Cabernet Merlot, WA

Tap Beers:

Hahn Super Dry 3.5%

Great Northern Super Crisp 3.5%

Carlton Draught

Bulmers Original Cider

Selection of soft drinks & juices

Price Per Guest:

4 Hours | \$42

5 Hours | \$46

6 Hours | \$50

EAGLE PACKAGE

Howard Park Jete Sparkling Brut NV, WA **OR**

Tar & Roses Prosecco, VIC

Craggy Range SB, NZ

Voyager Estate 'Girt by Sea' Cabernet Merlot, WA

Tap Beers:

Hahn Super Dry 3.5%

Great Northern Super Crisp 3.5%

Carlton Draught

Peroni Leggera

Peroni Nastro Azzuro

Bulmers Original Cider

Selection of soft drinks & juices

Price Per Guest:

4 Hours | \$49

5 Hours | \$53

6 Hours | \$57

BIRDIE PACKAGE

Veuve Ambal Blanc de Blanc NV, FRA

Driftwood Estate SBS, WA

Driftwood Estate Cabernet Sauvignon, WA

Tap Beers:

Hahn Super Dry 3.5%

Great Northern Super Crisp 3.5%

Carlton Draught

Peroni Leggera

Bulmers Original Cider

Selection of soft drinks & juices

Price Per Guest:

4 Hours | \$45

5 Hours | \$49

6 Hours | \$53

HOLE IN ONE PACKAGE

Chandon Brut, Methode Traditionelle Sparkling, VIC

Please select one white and one red:

Shaw and Smith Sauvignon Blanc, SA

Howard Park Chardonnay, WA

Elderton Shiraz, SA

Robert Oatley Signature Series Cabernet Sauvignon, WA

Tap Beers:

Hahn Super Dry 3.5%

Great Northern Super Crisp 3.5%

Carlton Draught

Peroni Leggera

Peroni Nastro Azzuro

Bulmers Original Cider

Selection of assorted packaged beer

Selection of soft drinks & juices

Price Per Guest:

4 Hours | \$55

5 Hours | \$61

6 Hours | \$67

Drink Package Extras

SOFT DRINK PACKAGE | \$17p.p.

(Valid for under 18's or alcohol free events only)

Assortment of soft drinks & juices

STUBBIES | \$8p.p.

Add an assortment of boutique bottled beers to any package

SPIRITS

Add an assortment of basic or premium spirits to any package

Basic | \$20p.p.

Premium | \$30p.p.



Additional Services

TIFFANY CHAIRS | \$8 each

Available in White, Walnut, Silver, Gold



BENTWOOD CHAIRS | \$11 each

Available in Walnut



Ghost Chairs | \$9 each

Available in clear acrylic with white cushion



Additional Services

Table Mirrors | \$10 each

Projector & Screen/ TV | \$100

Backdrop for trophy cabinet | \$400

Backdrop with fairy lights | \$500

Wine barrels | \$50 each

LIGHTING

Festoon across grassed area | \$750

Festoon lighting in Lawley room | \$750

Fairy lighting in Lawley room | \$1600

OUTDOOR PACKAGE

Festoon lighting outside with three wine barrels & nine stools | \$950

Please note a delivery fee may be applicable for small orders

MUSIC & PHOTOBOOTH

Off The Wall Promotions

DJ/MC | \$1000

(up to six hours)

Add ceremony music | \$200

DJ & Soloist | \$1550

(DJ up to six hours & two hour soloist)

Roaming photo booth three hours | \$600

Add Printing Station | \$250

Enclosed Fixed Booth three hours | 650

DJ & Roaming photo booth | \$1550

(DJ up to six hours & three hour photobooth)

DJ/Soloist/Roaming Photo booth | \$2100

(DJ up to six hours, soloist two hours, photo booth three hours)

Preferred Suppliers

Mount Lawley Golf Club is proud to be a member of the Let's Get Married Perth community.

Please see below the list of dedicated wedding suppliers that we work closely with.

Cakes

Del's Cake Designs
Jessikat Kakes

Décor & Styling

Over The Moon Events
Jemeralds Designs
Affair With Flair

Dress Making

Claudia Fashion Design

Entertainment

Off The Wall Promotions

Florists

Stylish Flowers & Weddings
Flowers By Pep
Floria Everlasting Blooms

Hair & Makeup

DJP Designs
Em's Forever Lips

Health & Beauty

Balance By Barb
Buff Brides Bootcamp

Invitations & Stationary

Attagirl Design & Print

Light Up Letters

Larger Than Lights

Marriage Celebrants

Anne Miller
Luke Firth

Photographers

CK Images
All About Image Photography
Trish Woodford Photography

Photo Booths

Epic Photobooth Perth

Transport

Allure Limousines

Unique Ideas

Cube 21

Videographers

Folktales
Iciris Weddings

Wedding Planners

Wilde Wedding Management

Let's Get
Married Perth

Terms and Conditions

TENTATIVE BOOKINGS

Tentative bookings will be held for a period of two (2) weeks, after which time the booking will be automatically cancelled.

SOCIAL MEMBERSHIP

A social membership is required to hold your wedding at Mount Lawley Golf Club. To confirm the booking the membership form needs to be returned with a non refundable booking fee (\$500) & signed T&C.

FINAL CONFIRMATION & PAYMENT

Final payment is due seven (7) days prior to your wedding. We require confirmation of final numbers fourteen (14) days prior to the wedding. Please note that your event will be charged based on your confirmed numbers, however numbers may increase with sufficient prior notice & approval by your function coordinator. Should your event utilise a consumption base bar tab, full payment of the balance must be paid at the conclusion of the wedding.

CANCELLATION POLICY

Your booking fee is non refundable. Should your booking be cancelled within 14 days of the event, 30% of the estimated cost will be charged. Should your booking be cancelled within 7 days of the event, 60% of the estimated cost will be charged. Should your booking be cancelled within 48 hours of the event, 100% of the estimated cost will be charged.

If your wedding cannot proceed due to government legislation regarding COVID-19, your wedding can be rescheduled for a new date within 12 months of the original wedding date. If you choose to cancel the event all together, the booking fee will be forfeited.

PRICING

The prices are applicable for 2021 & may be subject to change.

CEREMONY & RECEPTION START TIME

Please advise your guests to adhere to the confirmed ceremony or reception start times out of courtesy to our members. We are not a public venue so we ask guests not to arrive earlier than advertised

CATERING

To ensure your catering needs are met, we require your menu selection four (4) weeks prior to the event. No outside food (with the exception of celebration cakes) will be permitted on the premises. If 10% or more of your guests have dietary needs, some food selections may be altered to better accommodate your requirements. Fruit & vegetable produce is subject to seasonal availability.

BEVERAGES

Drinks package selection should be advised four (4) weeks prior to the event. MLGC does not permit members & guests to bring their own alcohol onto the premises. Under the Responsible Service of Alcohol Act, Mount Lawley Golf Club reserves the right to refuse service to any person who is deemed to be intoxicated.

CEREMONIES & PHOTOS

The Club allows ceremonies to take place on our golf course, however, strict timing & areas must be adhered to. Photos can be taken on our beautiful grounds & the Club provides golf carts free of charge during this time. Locations & timing need to be confirmed with the Function coordinator prior to the day.

RESPONSIBILITY & DAMAGE

The organiser of the event is financially responsible for any damages sustained to Club property during the event caused by guests. Access to the golf course during functions is strictly prohibited. The Club will not accept responsibility for the loss or damage to any property left on the premises prior to, during or after the function.

DRESS REGULATIONS

A high standard of dress is required at all times, smart casual/formal wear is acceptable. Unacceptable attire includes track suits, cargo or bombay style shorts, shorts with draw string or elasticated waist, t-shirts, thongs and singlet tops. Men must wear a shirt with a collar and enclosed shoes (no sandals or thongs). Please ensure your guests are aware of our dress regulations, failure to comply may result in refusal of entry.

DELIVERIES & SUB HIRING OF SERVICES

MLGC must be informed of any sub hiring services. Items being delivered must be labelled & marked clearly. A delivery set up & pick up date must be arranged with your function coordinator.

SMOKING

Smoking is not permitted anywhere within the clubhouse

Booking Confirmation

Use of the Mount Lawley Golf Club facilities are restricted to club members only. It is a requirement to apply for house social membership when booking a function at the club.
Please return completed form when paying deposit for your reception

Name Partner A _____

Name Partner B _____

Postal Address _____

Mobile _____ Home/Work _____

Email _____

Date of Reception _____

On Course Ceremony (Yes/No) _____

Expected Number of Guests _____

Format of Reception (sit down or cocktail) _____

Catering Package _____

Beverage Selection (Package or consumption base) _____

Where did you hear about us (please circle)

Facebook Family/Friends Google Other (please specify) _____

I HAVE READ & UNDERSTOOD THE TERMS AND CONDITIONS

Name: _____ Date: _____

Deposit Paid: _____

Method of Payment: _____

Credit Card Details: Type (please circle): Mastercard Visa

Card Number: _____ Expiry: _____

Signature: _____



MOUNT LAWLEY GOLF CLUB

HOUSE SOCIAL MEMBERSHIP APPLICATION FORM

PERSONAL DETAILS

Family Name		First Name		DOB	
Street Address				City	
Post Code		Mobile			
Function Date		E-mail			
Occupation					
Names of family members who are MLGC members:					

NOMINATION AND SUBSCRIPTION FEE

Social Non-playing: Nomination and Subscription Fee are included in your deposit payment.

This category excludes any playing rights. Detailed information is available in the Club constitution.

NOMINATION

It is preferred and encouraged, but not compulsory, to have two members act as Proposer and Seconder. If not, the Club may consider accepting this applications as a committee nomination.

Proposer		Signature	
Seconder		Signature	

DISCLAIMER AND SIGNATURE

I, the undersigned, wish to apply for social membership of the Mount Lawley Golf Club. If elected I agree to be bound by the Constitution, By-Laws and any regulations thereof for the time being in force. I have not had an application for membership declined or terminated by another golf club, nor owe any monies outstanding to any West Australian private golf club at the time of submission.

Signature		Date	
-----------	--	------	--