



Mulgrave
Country
Club

Your Club

Wedding Packages



MULGRAVE COUNTRY CLUB

ABN 16 004 568 610

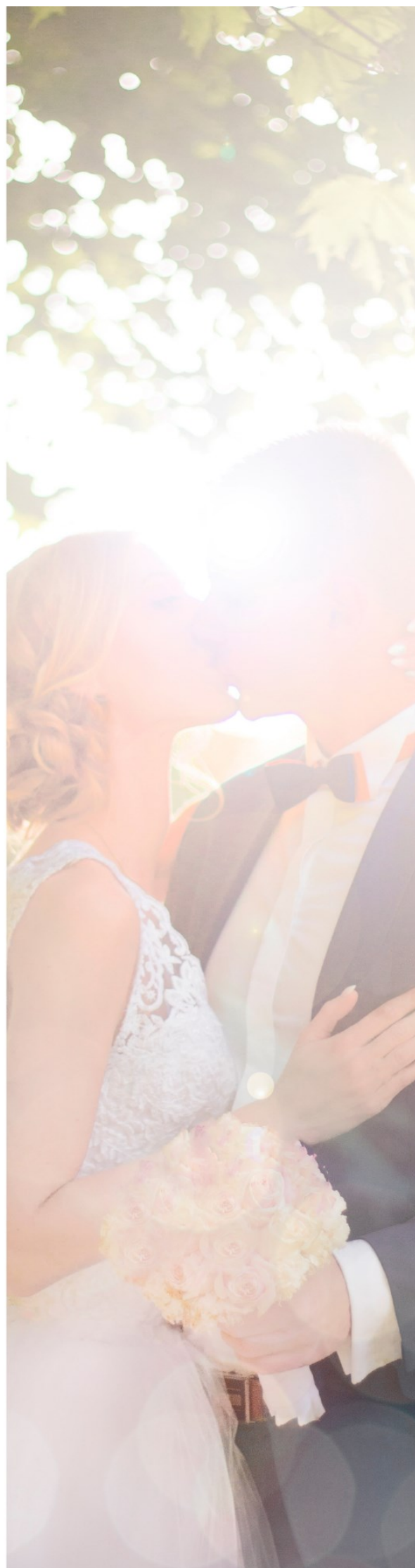
Corner Wellington & Jells Roads

Wheelers Hill 3150

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Congratulations on your Engagement!



Mulgrave
Country
Club

Your Club

Thank you for considering Mulgrave Country Club for your special day.

The Mulgrave Country Club is a unique venue designed to cater for Wedding Receptions anything from an intimate low key reception to a 188 guests Sit Down Dinner. Located on the corner of Wellington and Jells Roads Wheelers Hill and only 25 minutes from the CBD.

We offer a range of various reception packages tailored to your individual needs. We have options to suit every Bride and Groom. Our Function Rooms feature floor to ceiling windows, modern finishes and private terraces for you and your guest to enjoy. The rooms are blank canvases and can be styled the way you like and customised to your budget. We have dedicated Wedding Coordinators who will look after you every step of the way.

We invite you to book an appointment with one of our Wedding Coordinators



for a private tour of the functions rooms and to discuss your special day.

We look forward to hearing from you.

K. A Scarlett

Kerry Scarlett

General Manager

Reception

Room	Round Tables Banquet	Round Tables -Buffet	Cocktail	With Dance Floor
Heritage*	40	N/A	50	N/A
Panorama**	150	120	150	130
Mulgrave**	180	150	200	130
Mulgrave + B2	220	200	300	200

*Please note minimum numbers are required for the Mulgrave Room and Panorama Room on Fridays, Saturdays and Sundays as follows:

Mulgrave Room: Minimum of 100 guests seated or 150 guests cocktail style

Panorama Room: Minimum of 60 guests seated or 80 guests cocktail style

* Number Capacities may change due to Covid 19 restrictions and current Victorian DHHS

Package Inclusions

5 hour Reception Duration	Tea and Coffee
Catering	Cutlery and Glassware
4.5 hour Beverage Package *	Hand Held Microphones
Chair Covers with Sash in the colour of your choice	Security
White table Cloths and white Linen Serviettes	Staging
Dedicated Wedding Coordinator	Lectern
Wedding Host on the day	Easel for Table Seating Plan
Food and Beverage Staff	Elevator Access
Wooden Dance Floor	White Skirted Bridal Table
Personalised Table Menus	Wedding Cake Display Table
Free Parking	

Optional Extras

Event Decoration	Lolly Buffet
30 minutes Chef's Selection of canapés on arrival	DJ and MC services
Antipasto or Cheese Platters on arrival	Data Projector and Screen — \$80.00
Coloured Table Cloths	Photo Booth

*See description of Beverage Package

Mulgrave Room

The Mulgrave Room is the Jewel of the Club with a capacity to host the biggest and most lavish Wedding Reception.

With a Dance Floor in the middle and a Private Terrace outside you and your guests are guaranteed to have a day to remember.



Caters up to 250 Guests

Bar Facilities

Dance Floor

Bridal Retreat

Private Entrance

Air Conditioning

Block Out Blinds

Inbuilt Sound System

Data Projector and Screen

Large Stage

Panorama Room

Like its name, The Panorama Room boasts Panoramic views of the beautiful Dandenong Ranges and surrounding areas.

Suited for a big or small reception this room features floor to ceiling windows with lots of natural light and its own Private Balcony.

Your guests are sure to be impressed.



Caters up to 150 guests

Bar Facilities

Dance Floor

Large Private Balcony

Data Projectors and Screens

Air Conditioning

Block out Blinds

Stage

Inbuilt Audio System

Heritage Room

The Heritage Room is perfect for a smaller and intimate Wedding Reception. Featuring floor to ceiling windows with beautiful white drapes this room is the perfect option for a low key reception.



Caters up to 40 guests

Air conditioning

Block out Blinds

Data Projector and Screen

*Please note there is Dance Floor in this Space

Yes I do Cocktail

Choose 10 Savoury Items
or Choose 8 Savoury Items and 2 Sweet Items

Savoury

Mini bruschetta tartlets | heirloom tomato | Spanish onion | balsamic glaze

Smoked ocean trout & goats curd tartlet | chives

Oysters natural | lime coriander dressing

Caramelised onion mini pizza | labne | herb pesto

Seared scallop | pea puree | crispy pancetta

Peeking duck spring roll | plum sauce

Smoked brisket | chipotle sauce | potato | crispy parsnip

Prawn cocktail | cocktail sauce | lemon

Truffled porcini mushroom risotto | grana padano

Pork belly | caramelised apple sauce | jus

Sushi platter | wasabi | soy sauce

Pumpkin arancini balls | aioli (v)

Lamb kofta | spiced yoghurt | paprika (gf)

Mac n cheese croquettes | truffle mayo | parmesan cheese (v)

Salt & pepper calamari | aioli

Cheeseburger sliders | ketchup | American mustard | pickles

Pulled pork sliders | smoked bbq | slaw | pickles

Sweets

Assorted gourmet petit fours

Lemon meringue mini tarts

Passionfruit cheese cake mini cakes

Cookies n cream mini cakes

New York cheese cake mini cakes

While we will endeavour to accommodate requests for special meals for customers who have food allergies or intolerances, we cannot guarantee completely allergy-free meals. This is due to the potential of trace allergens in the working environment and supplied ingredients.

Best Day Ever

3 Course Sit Down Package

Entrées

Select two

Pumpkin and Pesto Soup | Roasted Papitas

Thai Beef Salad | Asian Herbs, Cherry Tomato and Red Chili Dressing

Prawn Cocktail | Mulgrave Classic

Oysters Natural - 4 Pieces | Lemon and Coriander Dressing

Spinach & ricotta cannelloni | tomato sugo | basil | parmesan | evo

Confit duck leg | braised lentils | rocket | vincotto sauce

Prawn agnolotti | prawn bisque | local king prawn | chives

Crispy pork belly | cauliflower puree | florets | peas | apple chutney | pomegranate jus

Lamb backstrap | Mediterranean style cous cous | spiced yoghurt | dukkah

Seared scallops | green pea puree | pangrattato | evo

All courses are served alternatively.

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Mains

Select two

Atlantic salmon fillet | caponata | potato gallet | crispy kale | lemon

Braised beef cheek | celeriac & potato cream | green beans | port sauce

Eye fillet steak | potato rosti | broccolini | black garlic butter | grilled shallot | red wine jus

Herb & parmesan chicken breast | truffle mushroom risotto | asparagus | chicken jus

Roasted lamb shoulder | paris mash | heirloom carrots | chimmi churri

Slow cooked lamb shanks | creamy mash | seasonal vegetables | pan gravy

Pan seared duck breast | pumpkin puree | potato gratin | heirloom vegetables | vincotto glaze

Barramundi fillet | lemon herb mash | asparagus | anchovy butter | snow pea tendrils

Chicken chasseur | slow braised mushroom, bacon & tomato sugo | creamy mash | heirloom veg

Rack of lamb | skordalia | root vegetables | romesco | glaze

Desserts

Select two

Raspberry Hearts | Raspberry and Chocolate Mousse on a Chocolate Sponge Base, Topped with a Raspberry Glaze

Divine Double Chocolate | Chocolate Sponge and Chocolate Mousse Topped with a Chocolate Glaze.

Bombe Alaska | Creme Brulee & Ferrero

Passion & Raspberry Tart | Passionfruit Mousse Infused with Fresh Raspberries on a Sable Breton Topped with a White Chocolate Ganache.

Ferrero Rocher | Ferrero Flavoured Cheesecake, with a Nutella Centre Topped with a Ferrero Glaze

N.Y Cheese Cake | Baked New York Style Cheesecake on a Biscuit Base

The Grand Marnier | Orange Mousse Infused with Grand Marnier with a Jaconde Centre on a Dacquoise Base.

Sticky Date Pudding | Decadent Sticky Date Pudding Topped with a Self Saucing Butterscotch Sauce

All courses are served alternatively.

While we will endeavour to accommodate requests for special meals for customers who have food allergies or intolerances, we cannot guarantee completely allergy-free meals. This is due to the potential of trace allergens in the working environment and supplied ingredients.

Happily Ever After

3 Course Buffet

Entrée

Shared Antipasto platter | Served with Dips and Bread

Mains

Choice of two Roast Meats

Roast Pork / Roasted Lamb Leg/ Succulent Beef/ Glazed Leg Ham

Served with **Rosemary & garlic roasted potatoes**

Roasted root vegetable medley

Cauliflower gratin

Seasonal buttered vegetables

Choice of one

Butter chicken curry | authentic style | yoghurt | mango chutney

Lamb Rogan Josh | tender lamb curry | mint yoghurt

With your selection of

Saffron Rice or Steamed Basmati Rice

Choice of one

Ricotta & spinach cannelloni | Napoli sauce | parmesan cheese

Pork Ribs with Sweet B.B.Q Sauce

Coq Au Vin | chicken supreme | bacon | mushroom | Napoli sauce | herbs

Happily Ever After

Buffet Package continued

Seafood Selection

Cold

Whole cooked prawns

Smoked salmon

Oysters

Hot

Chilli & tomato mussels

Salt & pepper calamari

Grilled salmon fillet

Salads

Garden salad

Potato salad

Greek salad

Coleslaw

Salad Condiments and Dressings

Desserts

Selection of cakes & petit fours

Chocolate Mousse Cups

Sticky Date Pudding with Vanilla cream

Profiteroles With Chocolate

Pavlova

Fresh Fruits

Wedding Price

Packages

	CATERING	CATERING & BEVERAGE	CHILDREN CATERING & BEVERAGE
<i>Yes I do</i> Cocktail style	\$85.00	\$100.00	2-5 years: \$25.00 6-12 years: \$35.00
<i>Happily Ever After</i> Buffet Style	\$95.00	\$110.00	2-5 years: \$25.00 6-12 years: \$35.00
<i>Best Day Ever</i> 3 Course	\$100.00	\$115.00	2-5 years: \$25.00 6-12 years: \$35.00

Extras

Canapes on arrival (30 minutes) - \$15.00 per person

Antipasto Platters - \$9.00 per person

Based on tables of 10 guests

Cheese Platters - \$9.00 per person

Based on tables of 10 guests

Data projector and screen - \$80.00

Beverage Package

4.5 hour duration

Cascade Premium Light Tap Beer

Carlton Draught Tap Beer

Bulmers apple cider

Willowglen Cabernet Merlot

Willowglen Shiraz Cabernet

Willowglen Moscato

Willowglen Semillon Sauvignon Blanc

Willowglen Semillon Chardonnay

Willowglen Brut Sparkling Wine

Soft Drinks

Orange & Apple Juice

Excludes spirits. These can be purchased individually by guests.



TERMS AND CONDITIONS

BOOKING & CONFIRMATION

Tentative bookings are held for fourteen days only, after which the date will automatically be released. Once you have selected a date and chosen all details that you require for your wedding, you are required to pay a \$1000 deposit and return signed terms and conditions to confirm your booking. The \$1000 deposit will be credited towards the final bill. Final numbers on which all charges will be made must be given to the club 14 days prior to the Wedding. Refunds cannot be given once final numbers and payment has been received.

CANCELLATIONS

The deposit will only be refunded if the Wedding is cancelled at least 30 days prior to the confirmed date and providing the club is able to re-book the date. All other monies paid will be refunded.

PAYMENT OF ACCOUNT

Payment in full for food and fixed price drink accounts must be received 14 days prior to the function by cash, bank cheque, eftpos or credit card. For an "on consumption" drink account, payment is required at the conclusion of the function by credit card, eftpos or cash (Amex Card payments will incur a 1% surcharge and 3% for Diners).

All charges made are inclusive of GST. Prices charged may vary slightly from those originally quoted, however all attempts will be made to communicate these to our function organizers. Functions held on Public Holidays will incur an additional charge of \$10 per person and an additional charge of \$5 per person will apply to functions held on Sundays.

ENTERTAINMENT

Mulgrave Country Club can help put you in touch with a reliable agency for you to organize any type of entertainment you may require. Payment of entertainers is the responsibility of the function organizer. It is necessary to indicate whether your entertainers require a meal, if so one will be supplied at a cost of \$26.90 per person.

PARKING

Our car park caters for approximately 140 cars underground and 270 cars above ground.

SEATING ARRANGEMENTS

Our seating arrangements are very flexible. Most arrangements are possible and our staff will prepare the seating in consultation with the client to suit the function requirements.

DECORATIONS

Nothing is to be nailed, screwed, stapled or adhered to any wall, door or other surface or part of the building. No streamers or other items can be attached to any part of the club's fittings. The only decorations permitted are table settings and helium balloons, which can be delivered to the club on the day of the wedding. All decorations and equipment are to be removed by the client upon completion of the wedding.

The club can arrange flower and table decorations for your guests tables to suit your requirement at a very competitive price. Please ask the Function and Events Team for details.

Place cards, cake bags etc. are the responsibility of the function host and should be delivered to the Mulgrave Country Club two days prior to the function. Confetti is not permitted either inside or outside the premises.

TABLE LINEN

The club provides white linen table cloths and linen serviettes as part of your wedding package, colored options are available at an additional cost.

FUNCTION DURATION

The function host is required to begin the function and vacate the premises in accordance with the time arranged and confirmed, subject always to Liquor Licensing Requirements. The bar will close 15 minutes before scheduled function conclusion time. At the end of each wedding, Security will refuse entry to the Mulgrave Country Club Gaming area or Terrace to any patron who is intoxicated or abundantly loud.

MASTER OF CEREMONIES

Master of Ceremonies to be arranged by the function organizer.

SERVING OF ALCOHOL

Mulgrave Country Club practices Responsible Service of Alcohol meaning that intoxicated or argumentative patrons will not be served. Patrons must carry appropriate identification at all times whilst on club premises. Under aged patrons must not be supplied with alcohol and must be accompanied by a legal guardian (A brother, sister, aunt, uncle or older friend is not a legal guardian). No alcohol or soft drink may be brought onto or consumed on the premise. Alcoholic presents or prizes must be taken from the club unopened.

CATERING

No food is allowed to be taken off the premises.

DIETARY REQUIREMENTS

Should any of your guests require a special dietary meal this is to be notified at least 7 days prior to your function. All dietary requirements except for vegetarian and vegan meals come with a \$5 surcharge.

CHILDREN

Children are welcome to attend functions held at the Mulgrave Country Club. Please ask our Functions and Events Team for children's prices and menu choices.

REGISTRATION OF NON-MEMBERS

As the Mulgrave Country Club is a club, it is a requirement of the Liquor Licensing Control Act that all non-members are "signed in". For this purpose a guest register is provided and all non-members must fill in their FULL name and HOME address upon arrival. Alternatively, a printed list of names and addresses may be provided by the host on confirmation of final numbers. In this case the guests will not be required to complete the guest register.

DRESS CODE

A person whose dress does not meet the generally required standard of the club, will not be allowed into the club. Function clients must observe the club's dress regulations when areas other than the function room are accessed. Mulgrave Country Club minimum standard is smart casual wear along with a neat and clean appearance. In general all smart shirts, blouses, smart jeans, slacks, shorts and skirts are acceptable. All smart shoes, sport shoes and sandals are permitted. Rubber thongs, scuffs and work boots are not permitted.

MUSIC VOLUME

After 11pm music volume must be decreased to a level over which the Function Manager has complete control and cease by 12.00am due to the Club being in a residential area. Please ensure all guests have vacated the Function Room prior to 12.30am.

PROPERTY DAMAGE OR THEFT

The hirer will be responsible for any damage that may occur in relation to your function. In addition the hirer indemnifies Mulgrave Country Club against any claim for loss, damage or theft of any goods belonging to the function organizer or their guests. Mulgrave Country Club strictly adheres to the Health, Liquor Health & Safety Acts and all Federal and State Regulations. The hirer and their guests also undertakes to conform to these regulations as listed.

RESPONSIBILITY

Sparklers, Large Candles, Smoke and Fog Machines are prohibited from use. If the MFB is required to attend through the use of the previously listed, the function organizer will be liable for any charge incurred.

DISPUTES

The decision of the Duty Manager shall be deemed final and conclusive.

MINIMUM CHARGES

Please note that minimum numbers apply for the use of the Mulgrave Room and Panorama Rooms on Fridays and Saturdays. See Room Hire charges for details.

DANCE FLOOR

There are to be no drinks on the dance floor in case of a spillage non alcoholic or alcoholic. Shoes are to be worn at all times while dancing.

*Dance floor capacities are subject to change due to COVID 19 restrictions and current Victorian DHHS guidelines

COVID 19 RESTRICTIONS AND CANCELLATIONS

Menus & Room Capacities are subject to change due to COVID 19 restrictions and current Victorian DHHS guidelines

If your event is cancelled because of COVID 19 restrictions released by Victorian DHHS you will receive a refund of your deposit.

Mulgrave Country Club will supply the COVID SAFE PLAN upon request.

RESPONSIBLE SERVICING OF ALCOHOL POLICY

Mulgrave Country Club is committed to the responsible serving of alcohol because we:

- Aim to provide a safe and friendly environment for our guests and staff
- Want to abide by our legal obligations under the Liquor Control Reform Act 1998.

Our staff are trained in the Responsible Service of Alcohol (RSA). We seek the co-operation of patrons to assist us in achieving our aim to provide the best possible experience for you and your guests.

Therefore, we adopt the following RSA practices for functions:

Whilst the final decision in respect to RSA issues will at all times be the responsibility of the venue, we require you to nominate a responsible person to assist our staff with any issues regarding liquor service at your function.

Minors will be required to be identified, and will not be served alcohol during the function.

Water and non-alcoholic beverages will be readily available at all times.

Guests will be asked before glasses are topped up with alcoholic drinks.

We reserve the right to stop the supply of alcohol to the function guests, or any particular guest/s if it becomes apparent at any time (even prior to scheduled finish) that the guests are intoxicated.

Guests who are intoxicated will not be served any alcohol and will be required to leave the premises.

All guests are encouraged to ensure they have safe transport from the function.

Staff will offer to call a taxi for any guest/s they consider should not be driving.

We respect our neighbors, and encourage our customers to leave the premises in a manner that does not disturb the amenity of the area.

We know that you will agree with the sentiments of this policy, and it is understood when you book your function. Your co-operation with the objectives set out above is a term of the contract between us. We will not be liable for any loss experienced by you or your guests by the implementation of any of the elements of this policy.



**Mulgrave
Country
Club**

Your Club

Function Details

Function Date _____ Function Room _____

I/We _____

have read and accept the terms and conditions above and the Mulgrave Country Club's Responsible Serving of Alcohol Policy.

Name of Event _____

Client's Contact Number: _____

Client's Email Address _____

Client Signed

Functions Manager/Coordinator Signed

Date

Date





Mulgrave
Country
Club

Your Club

**Credit Card Authorisation Form– This is required to be filled out and kept as a bond no money will be taken
unless authorised by card owner**

NAME ON CARD: _____

TYPE OF CARD: ☐ VISA ☐ MASTERCARD ☐ AMEX (Surcharge Applies)

CARD NUMBER: ____/____/____/____

EXP DATE: ____/____/20____

CVV/ SECURITY CODE: ____

(VISA and MASTERCARD- Last 3 digits on back of card. AMEX- 4 Digits on front top right of card)

BILLING ADDRESS: _____

CITY: _____ STATE: _____ POST CODE: _____

PHONE NUMBER: (____) _____ - _____

BY SIGNING THIS DOCUMENT, I AUTHORISE THE MULGRAVE COUNTRY CLUB TO USE MY CREDIT CARD DETAILS,
PROVIDED ABOVE, TO COLLECT ANY MONEY SHOULD DAMAGES BE DONE TO THE VENUE IN RELATION TO MY FUNCTION.
FINAL AMOUNT WILL BE DETERMINED BY THE GENERAL MANAGER.

SIGNED BY CARD HOLDER: _____

DATE: ____/____/20____

DATE OF FUNCTION: _____

NAME OF FUNCTION: _____