



## WEDDINGS AT LAKE KARRINYUP COUNTRY CLUB



With its unique natural bush setting, rolling fairways and stunning ghost gums, Lake Karrinyup Country Club offers you the perfect setting for your special day.

Your Wedding ceremony can be held here in our beautiful grounds or you can start the reception of your special day with canapés and pre dinner drinks on our verandah overlooking the fairways.

This unique venue offers several reception options including a full sit-down meal in our beautiful Dining Room, or for a more relaxed yet elegant atmosphere cocktail style by our pool. Showcasing the talents of our Executive Chef Richard Potheary, our extensive menus feature only the freshest ingredients in a modern Australian style.

With their attention to detail and warm professional service, our dedicated Functions team will work with you every step of the way to create an unforgettable day. Whatever your requirements, Lake Karrinyup Country Club is the perfect venue for your special event.





## VENUE DETAILS

Just a few of the options available to you here at Lake Karrinyup Country Club are:

- The formal Dining Room, seating up to 200 guests (180 with dance floor).
- The back veranda and lawn area overlooking the golf course, and are perfect for both ceremonies and pre-dinner drinks and canapes.
- The casual Bistro Restaurant, seating up to 80 guests, overlooking the refurbished pool and bbq area.
- Pool area seating up to 100 guests.



Room Hire of the Dining Room is \$650.00 and includes;

- Large dance floor.
- Clothed and skirted bridal table, present table and cake table.
- Organza wrapped poles with sparkling lights. (Choice of colours available)
- White paper food menus.
- Public address system and lectern for your Master of Ceremonies
- Round tables suitable for up to 10 guests set with quality napery, cutlery, crockery and glassware.
- Ample complimentary car parking.
- Foyer board and directional signage to your reception room.
- Table service by professional hospitality wait staff for the duration of the reception.
- Your place cards and bonbonniere set on table.
- Use of private room for Bridal Party (for refreshments and time out).
- Experienced Wedding Coordinator to advise you on every detail of your special day.

For an additional cost we can also provide full decorating services including;

Chair Covers with Sashes	from\$ 5.00 inc GST
Red Carpet (10 metres)	\$60.00 inc GST
Small and Large mirrors	\$5.00 upwards
Coloured tealights and candles	\$50 cents upwards
Wishing Well	\$80.00
Table and Stair swagging	POA
Flower Arrangements	POA
Table Arrangements and decor	POA



Our Functions & Events Coordinator will be happy to assist in any planning and decision making to ensure your memorable day. Contact Kylee on 9422 8237 or [functions@lkcc.com.au](mailto:functions@lkcc.com.au)

## GARDEN WEDDING CEREMONIES

Couples who are planning their wedding reception at Lake Karrinyup Country Club also have the option of holding the ceremony right here in the gardens overlooking the lush fairways of our world-renowned course. Save yourselves and your guests the hassle, expense and time of moving venues in between the ceremony and reception.

We can entertain your guests with canapés and drinks on the shady veranda after the ceremony while you and your bridal party are welcome to use the gardens surrounding the course for your wedding photography.

We have two levels of ceremony packages from which to choose, or speak to our Wedding Coordinator to come up with a customised package.

### Basic Ceremony Package

- 20 white covered chairs with white sashes for your guests
- Signing table with 2 chairs, white tablecloth and skirting
- 10m red carpet for aisle
- Self-service iced water station for your guests
- Use of private lounge for bridal party on arrival
- \$300.00

### Deluxe Ceremony Package

- 30 white covered chairs with white sashes for your guests
- Signing table with 2 chairs, white tablecloth and skirting
- 10 m red carpet for aisle
- 6 topiary trees for edge of aisle and to frame signing table
- Dedicated wedding staff to welcome and direct your guests, as well as to assist the bridal party and liaise with celebrant
- Cash bar service available to your guests prior to ceremony start
- Use of private lounge for bridal party on arrival
- Self-service iced water station for your guests
- \$495.00

Please note that, for safety reasons, wedding guests are not permitted on to the golf course itself at any time, and must remain in the garden area allocated.



## DRESS STANDARDS

The Committee requires that a suitable standard of dress be observed at all times. The following guidelines have been prepared, but must be regarded as the minimum standards acceptable. It is the duty of all Members to see that their visitors and they themselves adhere to these rules and thereby maintain the required standards.

### In The Clubhouse

#### Dining Room

*Daytime* Summer & Winter - Appropriate golf attire may be worn before an official golf competition and Smart Casual\* afterwards.

*Evenings* Summer - Smart Casual\* is the minimum standard acceptable.  
Winter - Smart Casual\* worn with tailored jacket is the minimum standard acceptable.

#### Bar

*Daytime* Summer & Winter - Appropriate golf attire until 7.00pm.

*Evenings* Summer - Smart Casual\* after 7.00pm.  
Winter - Smart Casual\* with a tailored jacket after 7.00pm.

THE COMMITTEE RESERVES THE RIGHT TO SET THE DRESS REQUIREMENTS FOR SPECIFIC EVENTS

### Bistro

Appropriate golfing attire during the day, smart casual\* in the evenings. Tennis or swimming attire is not permitted.

### Main Courtyard

Smart casual attire is the minimum standard acceptable.

### \* Smart Casual

A short or long sleeved buttoned shirt (not polo) with hard collar tucked into tailored slacks with appropriate street shoes. Jeans, T-shirts, cargoes, thongs, board-shorts, etc. are not acceptable under any circumstances.

Please note that these dress standards apply to all of your guests, as well as any contractors (photographer, DJ, live band) you may have hired for your private function.



## DINNER SET MENUS

### Menu one

Soup of your choice

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Tea smoked Tasmanian, salmon roast sweet potato, wilted spinach, seaweed salad and wasabi aioli

Or

Roast rack of lamb served on roast root vegetables, de puy lentils, and pommery mustard jus

Served with steamed baby vegetables or garden salad

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Your wedding cake served with double cream and berry coulis

Coffee & chocolates

\$67.50

### Menu two

Char Sui pork belly and seared scallops with wild rocket salad

Or

Warm tartlet of artichokes, semi-dried tomato, blue vein cheese, pine nuts and spinach

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Prosciutto wrapped beef fillet, confit garlic mash, steamed asparagus and morel jus

Or

Roast barramundi on smoked salmon rosti, with wilted spinach and basil oil dressing

Served with steamed baby vegetables or garden salad

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Your wedding cake served with double cream and berry coulis

Coffee & chocolates

\$81.00



## Menu three

Soup of your choice

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Roast leg of lamb with herb mash, broccolini and broad bean cassoulet

Or

Roast barramundi with preserved lemon risotto cake, wilted spinach and basil oil dressing

Served with steamed baby vegetables or garden salad

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Your wedding cake served with double cream and berry coulis

Coffee & chocolates

\$60.00

## Menu four

Chef's selection of canapés

3-4pp served for up to one hour prior to your meal

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Warm tartlet of artichokes, semi-dried tomato, blue vein cheese, pine nuts and spinach

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### Buffet/carvery

Roast leg of pork

Roast leg of lamb

Whole baked fish with lime and coriander

Chef's selection of three gourmet salads

Roast root vegetables

Steamed garden vegetables

All accompanying sauces and garnishes

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Your wedding cake served with double cream and berry coulis

Coffee & chocolates

\$70.00



## Menu five

Chef's selection of canapés  
3-4pp served for up to one hour prior to you meal

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Millefeuille of chicken, mushrooms and asparagus in white wine basil cream sauce

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Grilled pink snapper served on smoked salmon rosti with wilted spinach and basil oil dressing

Or

Roast scotch fillet with garlic prawns, served with gratin potato and garlic jus

Served with steamed baby vegetables or garden salad

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Your wedding cake served with double cream and berry coulis

Coffee & chocolates

\$78.00

## Menu six

Chef's selection of canapés  
3-4pp served for up to one hour prior to you meal

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Wonton wrapped prawns with stir fried vegetables and buckwheat noodles

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Tea smoked Tasmanian salmon roast sweet potato, wilted spinach, seaweed salad and wasabi aioli

Or

Roast rack of lamb served on roast root vegetables, de puy lentils, and pommery mustard jus

Served with steamed baby vegetables or garden salad

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Your wedding cake served with double cream and berry coulis

Coffee & chocolates

\$84.00



## Menu seven

Warm filo parcel of wild mushrooms, asparagus, Persian fetta and cepe sauce

Or

Wonton wrapped prawns with stir fried vegetables and buckwheat noodles

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Corn fed chicken breast with goats curd and crushed pistachio on a potato rosti with cepe sauce

Or

Roast scotch fillet with garlic prawns, served with gratin potato and garlic jus

Served with steamed baby vegetables or garden salad

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Dessert tasting plate

Coffee & chocolates

Your wedding cake bagged up for your guests

\$85.00



## CREATE YOUR OWN PERSONALISED MENU

### Entrée

Soup of your choice	from 12.00
Millefeuille of chicken, mushrooms and asparagus in white wine basil cream sauce	17.50
Home smoked chicken with baby spinach, vine ripe tomato, parmesan and peanuts	17.50
Warm tartlet of artichokes, semi-dried tomato, blue vein cheese, pine nuts and spinach	17.50
Warm filo parcel of wild mushrooms, asparagus, Persian fetta and cepe sauce	18.50
Kavalla goats cheese on toasted brioche with rocket red onion a capsicum salad	18.50
Hot smoked salmon and prawns with avocado salsa, wild rocket and basil infused EVOO	20.50
Carpaccio of veal fillet with shaved parmesan, baby English spinach and baby capers	20.50
Smoked duck breast with confit shallots, oyster mushrooms and quince jelly	20.50
Homemade crab cake with wild rocket, red capsicum relish and pickled cucumber	20.50
Wonton wrapped prawns with stir fried vegetables and buckwheat noodles	20.50
Warm salad of shredded confit duck wild rocket and plum sauce	25.50
Tian of blue manna crab, vine ripe tomato, avocado with pink grapefruit and mussels	27.50
Garlic prawns, seared scallops and chorizo sausage with Asian dressed leaves and chilli jam	27.50
Char Sui pork belly and seared scallops with wild rocket salad	25.50

### Mains

All fresh fish is subject to availability at the time of your function.

Roast leg of lamb infused with garlic and rosemary served with skordalia mash	33.50
Roast turkey fillet wrapped in prosciutto, root vegetable cassoulet and de puy lentils	33.50
Corn fed chicken breast with goats curd and crushed pistachio on a potato rosti with cepe sauce	38.50
Roast loin of Berkshire pork with mushroom & potato mash, steamed greens and calvados sauce	38.50
Grilled pink snapper served on smoked salmon rosti with wilted spinach and basil oil dressing	38.50
Roast scotch fillet with garlic prawns, served with gratin potato and garlic jus	40.50
Roast barramundi on smoked salmon rosti, with wilted spinach and basil oil dressing	40.50
Roast beef fillet with shitake mushroom mash, broccoli and port wine jus	43.50
Tea smoked Tasmanian salmon roast sweet potato, wilted spinach, seaweed salad and wasabi aioli	43.50
Roast rack of lamb served on roast root vegetables, de puy lentils, and pommery mustard jus	45.50
Prosciutto wrapped beef fillet, confit garlic mash, steamed asparagus and morel jus	45.50
Herb crusted lamb loin with dauphinoise potato and pommery mustard jus	45.50



## Desserts

Sticky date pudding with butterscotch sauce and vanilla bean ice cream	11.50
Warm chocolate brownie with berry compote and cream	12.00
Steamed toffee, banana and pecan pudding with butterscotch sauce and vanilla bean ice cream	12.90
Individual glazed lemon brulee tart with double cream and citrus confit	12.90
Chocolate delice with double cream and espresso syrup	12.90
Individual banoffee pie with double cream	12.90
Roast rhubarb and apple crumble tart with Anglaise	12.90
White chocolate crème brulee tart with berry coulis and double cream	12.90
Chocolate Jaffa mouse with citrus confit and double cream	12.90
Dessert tasting plate	17.50
Selection of three of the above desserts in miniature	

## Cheese

Selection of three premium cheeses served with lavosh, water thins, muscatels and quince paste	
Individual plates	18.50pp
Platters to share per table	10.50pp
Separate cheese table	7.50pp
Cakeage	5.50pp
Plated wedding cake with berry coulis and cream	



## Canapés

~ 2 pieces per serve ~

Mushroom & parmesan or tomato & fetta bruschetta	4.75
Thai fish cakes with pickled ginger and honey soy chilli glaze	4.75
Semi-dried tomato, basil and Persian fetta frittata	4.75
Salt & pepper baby squid with citrus mayonnaise	4.75
Homemade cheese and bacon sausage rolls	5.25
Mini Mediterranean or mushroom filo tartlets	5.25
Selection of cocktail open sandwiches	5.25
Palma ham and Persian fetta croquettes	5.25
Homemade mini vegetarian quiches	5.75
Hot smoked chicken and mushroom puffs	5.75
Corn fritters with capsicum relish and crème fraiche	5.75
Selection of vegetarian sushi	5.75
Spicy chicken fillet goujons with chilli jam	6.50
Palma ham and brie encroute	6.50
Rare roast beef with horseradish cream on fresh baguette	6.50
Smoked salmon with dill crème fraiche on saffron blinis	6.50
Mini crab cakes	7.50
Sashimi salmon with soy, wasabi and pickled ginger	7.50
Wonton wrapped prawns with chilli jam	7.50
Braised shank with mini potato rosti	7.50
Grilled chorizo sausage with seared scallops	8.90
Harissa lamb skewers with cucumber riata	8.90
Teriyaki beef fillet skewers with soy dipping sauce	8.90
Tandoori style chicken skewers	8.90
Duck spring rolls with Thai dipping sauce	9.90
Prawn and scallop skewers with fresh coriander and chilli	12.90



## Drinks Packages

6pm until 11:45 pm

### Level One

\$36 per person

Killawarra NV Sparkling Brut  
House Red and White wine  
Draught beer  
Soft drink

### Level Two

\$42 per person

*Choice of:*

Killawarra NV Sparkling Brut  
Emily Redbank Sparkling Pinot Noir Chardonnay

*Choice of:*

Rosabrook Garden Series Classic Dry White  
Rosabrook Garden Series Classic Dry Red

Yalumba Galway Vintage Traditional Shiraz  
Yalumba Y Series Unwooded Chardonnay

Wise Semillon Sauvignon Blanc  
Wise Shiraz

Draught beer  
Soft drink

\*With bottled beer an additional \$6 per person  
(*Crown Lager, Corona, Cascade Light*)



## Level Three

\$48 per person

*Choice of:*

Emily Redbank Sparkling Pinot Noir Chardonnay  
Taltarni T Series Sparkling Brut

*Choice of:*

Watershed Unwooded Chardonnay  
Watershed Shiraz/ Cab  
Watershed Semillon Sauvignon Blanc

Brookland Valley Verse 1 Semillon Sauvignon Blanc  
Brookland Valley Verse 1 Cabernet Merlot  
Brookland Valley Verse 1 Shiraz

Sandalford Margaret River Semillon Sauvignon Blanc  
Sandalford Margaret River Unoaked Chardonnay  
Sandalford Margaret River Shiraz

Draught beer  
Soft drink

\*With bottled beer an additional \$6 per person  
(*Crown Lager, Corona, Cascade Light*)

For personalised packages please contact our function coordinator

*All Pricing subject to inflationary increases*



## Beverages

Killawarra NV Sparkling Brut	\$21.00
Emily Redbank Sparkling Pinot Noir Chardonnay	\$26.50
Taltarni T Series Sparkling Brut	\$31.50
Pol Roger White Foil NV	\$200
Rosabrook Garden Series Classic Dry White	\$28.50
Rosabrook Garden Series Classic Dry Red	\$28.50
Yalumba Galway Vintage Traditional Shiraz	\$28.50
Yalumba Y Series Unwooded Chardonnay	\$28.50
Wise Semillon Sauvignon Blanc	\$31.50
Wise Shiraz	\$31.50
Watershed Unwooded Chardonnay	\$34.00
Watershed Shiraz / Cab	\$34.00
Watershed Semillon Sauvignon Blanc	\$34.00
Brookland Valley Verse 1 Semillon Sauvignon Blanc	\$36.00
Brookland Valley Verse 1 Cabernet Merlot	\$36.00
Brookland Valley Verse 1 Shiraz	\$36.00
Sandalford Margaret River Semillon Sauvignon Blanc	\$36.00
Sandalford Margaret River Unoaked Chardonnay	\$36.00
Sandalford Margaret River Shiraz	\$36.00
Alkoomi Semillon Sauvignon Blanc	\$37.00
Alkoomi Shiraz Viognier	\$37.00
Omaka Springs Estate Marlborough Sauvignon Blanc	\$45.00
Pepperjack Shiraz	\$45.00
Howard Park Riesling	\$47.50
Howard Park Leston Cabernet Sauvignon	\$63.00
Elderton Shiraz	\$47.50
Shaw & Smith Sauvignon Blanc	\$47.50
Cape Mentelle Sauvignon Blanc Semillon	\$51.50
Cape Mentelle Trinders Cabernet Merlot	\$51.50



## Beverages

15oz Draught beer	\$6.20
15oz post-mix soft drink	\$5.00
Jug post mix soft drink	\$13.10
15oz orange juice	\$5.30

### Bottled Beers

Cascade Premium	\$8.40
Cascade Premium Light	\$6.20
Crown Lager	\$8.40
Corona	\$8.80
Guinness Draught Can	\$10.70

House Spirits (30ml nip)	\$6.40
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Johnny Walker Red  
Jim Beam  
Smirnoff Vodka  
Bacardi  
Gordon's Gin  
Brandy  
Bundaberg Rum

Mixer for spirits	\$1.40
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Other bottled beers and premium spirits available on request.

All prices in this package are subject to inflationary increases.

