



THE UNIVERSITY CLUB OF WESTERN AUSTRALIA

Since opening its doors in 2005, The University Club's fine cuisine, impeccable service and enviable riverside location have earned it a reputation as one of Perth's most sought-after wedding venues.

experience the difference





WEDDING PACKAGE

Package includes

Pre-dinner canapes

Entree

Main course

Dessert

Freshly brewed coffee and tea

Complimentary venue hire - normally \$1,500.00

50% discount on garden ceremony (subject to availability)

Photography pass for the University's landscaped gardens (subject to availability) - normally \$100.00

Table linen

Bridal and cake table skirting

Dance floor and staging

Lectern and microphone

Dedicated Wedding Coordinator to help with the planning process

Professional and friendly staff





ENTRÉES

Lebanese style lentil soup with pita croutons and lemon (v)

Olive oil marinated Roma tomatoes and asparagus with bocconcini and a caper salsa (v, gf)

Shark Bay prawn with smoked Tasmanian salmon and black pepper mayonnaise (gf)

Baked beef rendang empanada with pickled cucumber salad



MAIN COURSES

Miso roasted eggplant with tahini sauce and toasted pine nuts (ve, gf)

Grilled market fish fillet with crushed peas and vermouth butter

Roasted free range chicken confit, preserved lemon and pumpkin cous cous with jus

Roasted Stirling Ranges beef scotch fillet steak with potato gratin and red wine jus

Baked curried lamb and saffron rice bobotie with grilled lamb chop and tomato sambal



DESSERTS

SET DESSERT

Vanilla cheesecake crumble with pineapple compote

Chantilly choux puff with marinated strawberries and chocolate sauce (v)

Gianduja chocolate mousse cake with marinated strawberries

SHARED MINI DESSERTS (PLEASE SELECT THREE)

Served on high tea stands to each table

Macarons (v)

Lemon meringue pie (v)

Chocolate orange fudge cake (v, gf)

Mini ice cream cornettes (v)

Profiteroles (v)

Fresh fruit skewers (ve, gf)

Petite apple tartlet (v)

Mini tart tropezienne (v)

Pannacotta with watermelon (gf)

Crème brulee (v, gf)

Freshly brewed coffee and tea





BEVERAGES

SIX HOUR PACKAGES

PACKAGE ONE

NV Angove Chalk Hill Blue Sparkling

Angove Chalk Hill Blue Sauvignon Semillon Blanc

Angove Chalk Hill Blue Cabernet Merlot

PACKAGE TWO

Folklore Sparkling Brut NV

Oakover Clockwork Classic Red

Oakover Clockwork Classic Dry White

PACKAGE THREE

Veuve De Ville Blanc De Blancs Brut

Vasse Felix Classic Dry White

Vasse Felix Classic Dry Red

ALL PACKAGES INCLUDE:

James Boags Premium and Light Beers

A selection of soft drinks and juices



ADDITIONAL OPTIONS

Add a soup course - \$15.00 per person

Add an antipasto platter - Individually plated \$20.50 per person | Shared platters \$18.50 per person

Add a pasta course - \$18.50 per person

Add a sorbet course (mango, strawberry, lemon) - \$7.50 per person

Upgrade your beer to Little Creatures Pale Ale, Little Creatures Rogers or James Squire 150 Lashes - \$3.00 per person per beer

PACKAGE PRICING

Beverage Package One	Beverage Package Two	Beverage Package Three
\$142.00 (2026) \$147.00 (2027)	\$147.00 (2026) \$152.00 (2027)	\$152.00 (2026) \$157.00 (2027)

Please note minimum spend of \$12,000 (Saturdays) and \$10,000 (Sundays)

Alternate Drop - \$7.50 per person per course

Choice Main Course (maximum 150 guests) - \$12.50 per person

Prices subject to increase in line with inflation





Contact our dedicated team on **(08) 6488 4820** or via email on **conf-events@universityclub.uwa.edu.au**