



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

PACKAGES

PACKAGE ONE

Pre-dinner canapés
Soup
Main course
Dessert
Tea, coffee & chocolates

PACKAGE TWO

Pre-dinner canapés
Entrée
Main course
Dessert
Tea, coffee and chocolates

PACKAGE THREE

Pre-dinner canapés
Entrée Tasting Plate
Main course
Dessert Tasting Plate
Tea, coffee and chocolates

ALL PACKAGES INCLUDE

Complimentary venue hire (normally \$1,000.00)

50% discount on garden ceremony*

Complimentary photo pass for the University's landscaped gardens* (normally \$100.00)

Linen tablecloths and napkins

Bridal and cake table skirting

Dance floor and staging

Lectern and microphone

Dedicated wedding coordinator to plan, set up and assist on the day

Professional and friendly staff

**Subject to availability*





ENTRÉES

Smoked salmon rosettes with curried apple and fennel slaw

Green curried chicken, sprout and noodle salad with lime and coconut dressing

Roasted pork belly and grilled chorizo with cauliflower puree

Pumpkin and almond ravioli with creamed leeks and roast tomato sauce

Grilled Shark Bay scallop, prawn and snapper with saffron risotto

ENTRÉE TASTING PLATE

Individually plated entrées consisting of smaller serves of our most popular entrées

Smoked salmon and prawn with orange and fennel

Green curried chicken, sprout and noodle salad with lime and coconut dressing

Baked pumpkin and almond ravioli with creamed leeks au gratin



MAIN COURSES

Grilled beef fillet steak, stuffed field mushroom cap, prosciutto ham and jus

Slow cooked lamb rump, ratatouille, parmesan pangrattato and jus

Roasted chicken roulade stuffed with spinach and feta on a chickpea cassoulet

Puff pastry wrapped mediterranean vegetables with tomato cream sauce and salsa verde

Grilled barramundi fillet with French style peas and lemon butter sauce

All main courses accompanied by potato gratin and seasonal vegetables



DESSERTS

Mango pannacotta with gulab jamun and pistachios

Madagascan vanilla crème brulee with macarons

Chocolate pudding with dulce de leche and salted caramel gelato

Vanilla cheesecake with semi-dried fruit compote and chocolate dome

Lemon tart with mascarpone cream and raspberry fruit coulis

DESSERT TASTING PLATE

Individually plated desserts consisting of smaller serves of our most popular desserts

Madagascan vanilla crème brulee with a macaron

Chocolate pudding with dulce de leche and salted caramel gelato

Orange and poppyseed cake with mascarpone

Freshly brewed coffee, tea and chocolates





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

Veuve Deville Blanc De Blancs Brut
Oakover Clockwork Classic Red
Oakover Clockwork Classic Dry White

PACKAGE THREE

NV Dunes & Green Chardonnay Pinor Noir Sparkling
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 - \$12.00 per person

Add an antipasto platter - Individually plated \$18.50 per person | Shared platters \$15.50 per person

Add a pasta course - \$15.50 per person

Add a sorbet (mango, strawberry, lemon) - \$5.00 per person

Replace James Boag Premium with Little Creatures Pale Ale, Little Creatures Rogers or James Squire 150 Lashes - \$3.00 per person

Add a third beer - \$3.00 per person

PACKAGE PRICING

	Beverage Package One	Beverage Package Two	Beverage Package Three
Wedding Package One	\$132.50	\$137.50	\$142.50
Wedding Package Two	\$137.50	\$142.50	\$147.50
Wedding Package Three	\$142.50	\$147.50	\$152.50

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) - \$10.00 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**