



## Clubs & Associations

So you belong to a Club or Association and you want to provide great days/nights out for your members but you need some price relief to bring the **event within budget**. We understand that many clubs and associations, especially our local ones, want to use Werribee Park for their event. We can offer you a **range of options** to ensure that we can fit into your budget and help you with pricing the event so that you can have fun, **maybe even fundraise** while enjoying the best of settings. In fact, we believe that what we have to offer can increase your fundraising returns.

You will experience all the things that make **Werribee Park a unique venue**. In the information below you will see how we have tailored the pricing and allow you to cut some corners without cutting the quality of the product. The food, beverages and service is of exactly **the same quality** as we have for our best corporate events. How do we keep the prices lower? We give you options to limit the time span of your event, the day of the week and the time of the year. We give you the option of a dinner without hors d'oeuvres and without a choice on the menu. All these things contribute to the **lower price** we can offer you. Of course, you can add back any options you consider important to your event! **But... the pricing is for Clubs and Associations only!** If it's an outdoor event you want for your social club, why not have a look at our **"Fun in the Park"** package.

### Here's how to proceed....

Choose one of the options below and then go to the pricing table below and select a lunch or dinner and a day of the week. A menu has been attached also so you can put together your own menu choice and it's price.

**Note: Beverages:** All Options below include **Lindemans Premier selection red and white wines** as well as **regular and light beer and soft drinks** for the time period specified in each option

#### Option 1: Two courses

Main course (choose one), Dessert (choose one), Coffee & tea

#### Option 2: Two courses

Main course (choose two: 50/50), Dessert (choose one), Coffee & tea

#### Option 3: Three courses

Entrée (choose one), Main course (choose one), Dessert (choose one),  
Coffee & tea

#### Option 4: Three courses

Entrée (choose one), Main course (choose two: 50/50), Dessert (choose one),  
Coffee & tea



## Pricing: Clubs & Associations

	Option 1	Option 2	Option 3	Option 4
Lunch Mon - Fri	<b>\$43.00</b> (2 hour)	<b>\$47.00</b> (2 hour)	<b>\$54.00</b> (2.5 hour)	<b>\$57.00</b> (2.5 hour)
Lunch Sat - Sun	<b>\$53.00</b> (2 hour)	<b>\$57.00</b> (2 hour)	<b>\$61.00</b> (2.5 hour)	<b>\$64.00</b> (2.5 hour)
Dinner Mon – Fri	<b>\$53.00</b> (3 hour)	<b>\$57.00</b> (3 hour)	<b>\$61.00</b> (4.5 hour)	<b>\$64.00</b> (4.5 hour)
Dinner Sat - Sun	<b>\$63.00</b> (3 hour)	<b>\$67.00</b> (3 hour)	<b>\$71.00</b> (4.5 hour)	<b>\$74.00</b> (4.5 hour)

**Note: Prices quoted are for events that occur in 2008**

### Further Information:

- Minimum numbers: 80 adult guests for dinner and 60 adult guests for lunch (less by price arrangement)
- Saturday nights November to April are not available
- Hors d'oeuvres are available at \$5.00 p/p
- White linen provided with gold candelabras as required
- Full waiter service
- Public holidays: price on application
- Includes white chair cover and bow
- Additional time if required is charged at \$3.80 per person per half hour
- Child (12yrs and under) meals available at 2/3 adult price
- Band, entertainer, photographer meals also at 2/3 adult price

Werribee Park Reception Centre is owned and operated by Stephens Catering Services P/L (ABN.83890685362)

**Address:** Werribee Park Reception Centre, Werribee Park, South Entrance 320 K Road, Werribee 3030 Victoria

Tel 03-9-742-3792 Fax 03-9-742-5739 Web: [www.wprc.com.au](http://www.wprc.com.au) Email [terry@wprc.com.au](mailto:terry@wprc.com.au)



## Menu

### Entree

- Roasted butternut pumpkin and sweet potato soup topped with pastry hearts and snipped chives
- Handmade spinach and ricotta gnocchi with a roma tomato and basil sauce
- Tortellini filled with veal and sage tossed with pancetta, field mushrooms and parsley in a creamy white wine sauce
- Teriyaki grilled chicken on a bed of salad greens, mung beans, shitake mushrooms and cucumber batons, drizzled with an oriental dressing, toasted sesame seeds and fried shallots
- Tommy Finn smoked trout and Tasmanian smoked salmon atop a julienne of vegetable salad finished with baby caper cream and snow pea sprouts

### Main course

- Grilled corn-fed breast of chicken filled with mushroom and toasted walnut risotto topped with a fresh herb and creamy chardonnay sauce
- Pan-fried lamb fillets on a roasted garlic, onion and potato mash with rosemary jus
- Oven baked breast of chicken pocketed with grilled eggplant, roasted capsicum, baby spinach, sun dried tomato and feta cheese topped with a tomato salsa
- Tender lamb fillets with a potato gratin, glazed onion and basil sauce
- Roasted breast of turkey rolled with wilted spinach, shallots and button mushrooms atop sweet potato puree with jus
- Tender eye fillet "steak" served on a pesto potato mash with a balsamic jus (Add \$3.00 p/p)
- Grilled eye fillet "steak" on a potato stack with streaky bacon, mushroom and port wine sauce (Add \$3.00 p/p)
- Grilled Atlantic salmon fillet atop a citrus risotto cake drizzled with a dill infused virgin olive oil (Add \$2.00 p/p)

*All main courses are served with two steaming bowls of vegetables to the center of the guest's tables*

### Dessert

- Handmade individual pavlova stacked with vanilla cream, fresh summer berries and drizzled with a passion fruit coulis
- Steamed hazelnut and chocolate pudding served with warm chocolate fudge sauce and King Island double cream
- Delicious sticky date pudding with butterscotch sauce and clotted cream
- Summer berry trifle.... layers of fresh berries, passionfruit, liqueur soaked jam roulettes and custard cream garnished with almond sails and clotted cream
- Meringue indulgence.... A tower of meringue filled with layers of hazelnut and milk chocolate mousse together with strawberry and white chocolate mousse