



## 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 **De Bortoli Willowglen 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>\$48.50</b> (2 hour)	<b>\$52.50</b> (2 hour)	<b>\$59.50</b> (2.5 hour)	<b>\$62.50</b> (2.5 hour)
Lunch Sat - Sun	<b>\$58.50</b> (2 hour)	<b>\$62.50</b> (2 hour)	<b>\$66.50</b> (2.5 hour)	<b>\$69.50</b> (2.5 hour)
Dinner Mon - Fri	<b>\$58.50</b> (3 hour)	<b>\$62.50</b> (3 hour)	<b>\$66.50</b> (4.5 hour)	<b>\$69.50</b> (4.5 hour)
Dinner Sat - Sun	<b>\$69.50</b> (3 hour)	<b>\$72.50</b> (3 hour)	<b>\$76.50</b> (4.5 hour)	<b>\$79.50</b> (4.5 hour)

**Note: Prices quoted are for events that occur in 2011**

### Further Information:

- Minimum numbers: 80 adult guests for dinner and 60 adult guests for lunch (less by price arrangement)
- Saturday and Sunday nights October 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 \$4.50 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



## 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
- Baby spinach and lamb tenderloin salad with field mushrooms, crumbled Greek feta, toasted walnuts and a balsamic olive oil
- Antipasto plate.... featuring prosciutto wrapped melon, Italian salami, grilled vegetable stack, Tasmanian oyster, fresh prawn, marinated bocconcini, frittata and grissini sticks (additional \$2.80 per person)

### Main course

- Grilled corn-fed breast of chicken topped with crispy prosciutto, filled with a triple cheese risotto atop a potato galette with a creamy chardonnay sauce
- Tender eye fillet "steak" served on a pesto potato mash with a balsamic jus (Add \$3.00 p/p)
- 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
- Grilled eye fillet "steak" with streaky bacon, mushroom and port wine sauce served on a bed of pesto mash potato (Add \$3.00 p/p)
- 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
- Grilled Atlantic salmon fillet atop a citrus risotto cake drizzled with a dill infused virgin olive oil (additional \$2.50 per person)

*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 vanilla bean cream
- Sticky date pudding covered with butterscotch sauce and topped with vanilla bean cream
- Summer berry trifle.... layers of fresh berries, passionfruit, liqueur soaked jam roulettes and custard cream garnished with almond sails
- An orange and pistachio brulée curd encased in a golden crust pastry garnished with toffee praline and citrus coulis
- Meringue indulgence.... A tower of meringue filled with layers of hazelnut and milk chocolate mousse together with strawberry and white chocolate mousse
- Sweet Quartet...In a pool of crème anglaise a petite strawberry and blueberry tartlet, Italian tiramisu, pear segment poached in shiraz and a Belgium chocolate profiterole (additional \$3.00 per person)