

A romantic scene of a bride and groom walking away from the camera on a sandy beach. The groom is on the left, wearing a white dress shirt and light-colored trousers. The bride is on the right, wearing a white wedding dress and a long, flowing veil. They are holding hands and looking out at the ocean under a soft, golden sunset sky. The text is overlaid on the top half of the image.

Celebrate

your Wedding Reception at

KIAMA LEAGUES

CLUB

Thank you for considering Kiama Leagues Club as the venue for your Wedding Reception.

Our Function Co-ordinator, Donna White will arrange your wedding reception to your requirements and our staff will pay attention to the details to ensure a very successful and enjoyable occasion.

The Club's Auditorium has a private bar, stage and dance floor.

The number of guests the room can accommodate will depend on the seating arrangements. Approximately 250 guests for a cocktail function. 120 guests with oval tables no dance floor and 96 guests with a dance floor.

Rectangle tables allow for more guests so please discuss your options with our function co-ordinator.

The menu selections included in this information folder are by our Chef and Catering Manager Warren Jouanett

Room Hire

The hire of the Auditorium for a Wedding Reception is \$550.00 which includes the room being available from midday the day before the function for additional decorating, staff for the function and bar, setup of the room including white linen tablecloths and white linen napkins, clothed cake table and use of our audio and visual equipment. The auditorium closes at midnight.

Payment

A deposit of \$200.00 is required to secure your booking. This amount is not refundable if the booking is cancelled within two weeks of your function. Full payment of your function (including the bar tab) is payable before the function date.

Beverages

There are several options as to how the bar operates during the function; a beverage package is available @ \$35 per guest for 5 hours including beer on tap, wine by the glass and soft drink. A bar tab can be arranged with an amount nominated or a time frame for service, with or without restrictions on the drinks served to your guests.

Decorations

The Auditorium will be available from midday the day before your function for any extra decorations you have arranged including drapery and chair covers. The room has hooks permanently in the ceiling for lights and draping. Only blu-tack can be used if you require extra hanging for decoration, no nails or other objects can be placed in walls or ceiling.

Audio and Visual Equipment

CD/DVD Player Ipod Connection Microphones Lectern Data Projector Screen

Entertainment

When organising your entertainment please be advised NO SMOKE MACHINES are allowed and candles must be smokeless otherwise they will set off our fire alarm system.

Courtesy Bus

The club has a courtesy bus available for guests requiring a pick up or drop off around Kiama. The bus operates from 4pm heading north on the hour and south every hour on the half hour. Please contact club reception for bookings.



Canapé Menu

Cold Selections

Options \$2.50ea

Sydney Rock Oysters—Natural or Lime Tomato Salsa
Pumpkin, Pine Nut & Fetta Bruschetta
Garlic Mushroom on Fried Polenta
Mini Smoked Salmon Sandwiches (Open faced)
Braised Beef Crostini with Red onion and Horseradish Crème Fraiche
Asian Pork Belly Buns—(Pulled Pork, Avocado Spread, Pickled Onions, Cilantro Hot Sauce)

Trio of House-Made Dips \$10pp
Including Crackers and Bread Sticks

Sliders Trio (Mini Hamburgers—3 choices) \$12 platter
Pulled Mexican Chicken with Avocado & Tomato Salsa
Pulled BBQ Brisket with Horseradish Crème Fraiche & Onion Jam
Braised Lamb Shoulder with Mint Yoghurt & Beetroot Relish
Pulled Smokey BBQ Pork with Cabbage Corn Slaw

Hot Selections

Bronze \$9pp

Cocktail Sausage Roll; Mini Frittata Square; Honey Soy Chicken Wing; Tomato & Fetta Bruschetta.

Silver \$15pp

Marinated Chicken Skewer; Mini Shepard's Pie; Smokey BBQ Chicken Wing; Tempura Fish Cocktail; Potato Wedges with Sour Cream and Sweet Chilli Sauce.

Gold \$20pp

Grilled Chorizo & Prawn Skewer; Panko Crumbed Calamari; Home-made Mini Sausage Roll; Mini Chicken; Pumpkin & Fetta Pizza; House-crumbed Lime Pepper Prawn Cutlet; Sweet Potato Wedges with Lime Aioli.

Please note: The above selections are served with appropriate dipping sauces.



Cocktail Menu

Price is per person

Two Selections	\$10
Four Selections	\$19
Six Selections	\$28
Eight Selections	\$32
Ten Selections	\$44

Chilli Lime Coriander Prawn Skewer

Mini Ginger Chicken Noodle Box

Slow Cooked Balsamic Honey Pulled Pork, Purple Slaw Mini Slider Bun

Candied Pear and Blue Cheese wrapped in Prosciutto

Caramelised Onion, Mushroom and Gruyere Tartlets

Braised Beef, Pickle and Horseradish Cream Cheese Bites

Home-made Sage Beef Sausage Rolls

Mini Coriander Prawn Roll

Mini Thai Salmon Fish Cakes with Dill Aioli

Smokey Bourbon Glazed Pork Belly Chunks

Mini Shepherd's Pot Pies

Bloody Mary Oyster Shot

Korean Pork Bun

Seared Scallops & Pork Belly with Sweet Corn Puree

Please Note: Canape and Cocktail Menu selection does not include clothed tables.

Tablecloths are available @ \$6.50 per cloth



Sails Set Course Menu

Two or Three Course Option

Main & Dessert	\$32
Entrée & Main	\$34
Entrée, Main & Dessert	\$44

Please select two options from each course to be served alternatively

Entrées

Marinated Thai Beef Salad

Pea & Prosciutto Risotto

Satay Chicken Skewers

Mini House-made Dip Plate with Toasted Sour Dough

Salt and Pepper Squid Salad

Roast Beetroot and Pumpkin Salad

Chilli Tomato Mussels with Toasted Sour Dough

Mains

Braised Chicken Maryland with Bacon, Wild Mushroom served
on Shallot Potato Mash

Sirloin Steak grilled and topped with Roast Mushroom and Tomato served
with Smashed Chats

Lamb Ragu slow braised Italian-style served with Pappardelle Pasta

Crispy Skin Barramundi Fillet with Fennel & Caper Butter served with
Roast Pumpkin & Potato Cake

Pork Cutlet with Spec, Sautéed Cabbage and Apple served on Shallot Potato Mash



Desserts

Baked Apple and Walnut Pie served with Vanilla Custard
Sticky Date and Fig Pudding with Butterscotch Sauce served with Ice Cream
Mixed Berry Baked Cheesecake
Pavlova topped with Chantilly Cream and Fresh Seasonal Fruit
Pear, Apple and Cinnamon Crumble served with Vanilla Custard
Baked Lemon and White Chocolate Cheesecake
Double Chocolate Brownie with Warm Chocolate Sauce served with Ice Cream

Self Served Coffee & Tea (Complimentary)

Platinum Mains

Please add an extra \$8 per person for these selections

Slow Roast Lamb Rack served with Rosemary Potatoes, Dutch Carrots, Broccolini and Pan Jus

Black Angus Scotch Fillet served with Thyme Roasted Kipfler Potatoes, Cherry Tomato and Bone Marrow Jus

Snapper Fillet and Mussels served with Kipfler Potatoes, Sweet Corn Puree and Aioli

Braised Duck Leg with Lentils, Peas, Cherry Tomato and Prosciutto with Pan Jus

Chicken Mignon stuffed with Brie Cheese served with Pea Puree, Roasted Butternut Pumpkin and Scallops with Garlic White Wine Cream Sauce

Please note: All tables will be clothed for set course menus



Sails Buffet Menu

Minimum 40 Guests

\$36 per person

Fresh Dinner Roll & Butter each person

Roast Meats (Select 1)

Herb and Garlic Roast Beef
Honey Cider Roast Pork
Rosemary Mint Roast Lamb
Roasted Chicken Pieces

Hot Dishes (Select 2)

Butter Chicken
Beef Lasagne
Crumbed Chicken Strips
Slow Braised Lamb Red Curry
Peppered Braised Beef and Mushroom

Sides (Select 2)

Roasted Vegetables
Garlic Thyme Potato Bake
Steamed Rice
Crispy Cajun Chats with Sour Cream

Salads (Select 2)

Tossed Garden
Potato Bacon
Roast Beetroot, Sweet Potato, Spinach & Fetta
Pear, Sweet Potato, Rocket & Walnut
Roast Pumpkin, Spinach, Lentil & Chickpea

Desserts (Select 2)

White Chocolate Blueberry Cheesecake
Warm Apple Crumble with Vanilla Custard
Chocolate Nutella Mud Cake
Pavlova with Fresh Cream and Fresh Seasonal Fruit
Pear, Strawberry and Lime Crumble

Please note: All tables will be clothed for this menu

