



South West Rocks Country Club

Wedding Packages

One of the most important days...

At South West Rocks Country Club, we understand the effort and time spent planning to ensure your special day is nothing but perfect. We're here, on hand to advise and assist you to help bring your ideal day to life.

We have built our reputation on being one of the most customer oriented venues in our region. We pride ourselves on providing high quality catering and customer service, ensuring you and your guests enjoy every moment.

Situated in the beautiful coastal town of South West Rocks, our venue has a range of wedding packages to suit any budget and style. Whether it be an intimate wedding, cocktail style or sit-down affair.

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www.rockscountryclub.com.au/functions



“My husband & I are from North Queensland though we met in SWR so we wanted to go back there to get married. As soon as I spoke to the Functions Manager from the Club everything started to fall into place quickly and easily from the decorations to the food and all to my budget. Being so far away I relied on her alot. The layout in the auditorium was perfect, all the staff were happy and attentive, and the food was absolutely amazing,

I would highly recommend this venue to any other couples getting married in this region.

Christine & Kevin Virgona”



We think of all the little things when planning a wedding celebration to ensure you get the best value from our packages. Our package includes:

- Five hour room hire
- Room layout and set-up
- Choice of round, square or rectangle tables
- Microphone and lectern
- Cake table
- Gift & welcome table
- Private bar with bar staff

Optional extras (at an additional cost)

- Choice of black or white table cloths
- White linen napkins

Room Options

BBQ Terrace - \$330

Located in the downstairs area of the Club overlooking the bowling greens. There's a great outdoor flow and feel to this space. This space can fit up to 80 people cocktail style and has it's own private bar. It's ideal for more low key relaxed weddings.

Auditorium - \$660

Our Auditorium is the largest private function room in South West Rocks accommodating up to 250 people in sit down comfort. Consisting of a large dance floor area, staging, bar area, complete audio-visual equipment and a range of furniture. The space is ideal for larger and more formal wedding receptions.



Catered by Rock Salt Bistro

Alternate Drop Menu

1 course - \$38

2 course + wedding cake served on platters - \$56

3 course + wedding cake served on platters \$66

(Includes a bread roll on arrival and a self-serve tea and coffee station)

Stations

Prawn & Oyster - \$14 per person

Freshly shucked oysters & cooked local prawns w/ selection of condiments

Antipasto - \$10 per person

Selection of sliced meats, cheese, pickles, breads & chips

Cheese - \$10 per person

Selection of Australian & international cheeses w/ condiments & biscuits

Canapes

Please choose 3:

Satay chicken Skewers (GF)
with coconut & peanut dipping sauce

Pumpkin & Ricotta Arancini (V)

Salt & Pepper Calamari (GF)
with garlic aioli

Tempura Prawns with siracha sauce

Cheeseburger Spring Rolls with burger mayo

Tuna Tataki (GF, DF)
with miso aioli & wakame

Locally Shucked Oysters (GF)
with mignonette dressing & lemon



Entrée

Please select two dishes to be served alternate

Smoked salmon (DF)
with cucumber & mint, rye bread

Prawn, lemon & dill risotto (GF)

Crispy pork belly (GF, DF)
with Asian slaw, sesame dressing

Roma tomatoes, buffalo mozzarella, basil & extra virgin
olive oil (V)

Tuna carpaccio, citrus mayo, cherry tomatoes, capers &
parsley (GF, DF)

Rigatoni with braised beef brisket, mushroom & thyme
ragu

Main

Please select two dishes to be served alternate

Chargrilled striploin of beef, potato puree, green beans,
onion & thyme gravy (GF)

Pan fried Barramundi, crushed potatoes, tomato, caper &
parsley salsa (GF, DF)

Slow roasted loin of pork, roasted potatoes, broccoli,
apple chutney, gravy (GF, DF)

Roasted rump of lamb, white bean, chorizo & tomato
cassoulet, gremolata (GF, DF)

Roasted spiced pumpkin, ancient grains, hummus,
eggplant tagine & pomegranate (VE)

Miso glazed salmon, jasmine rice, choy sum, black
sesame (DF, GF)

Roasted breast of chicken, potato gratin, glazed carrots,
mushroom & tarragon sauce (GF)

Dessert

Please select two dishes to be served alternate

Coconut panna cotta with lychee, pineapple &
watermelon (GF)

Salted caramel & chocolate tart, macadamia nut ice
cream

Sticky date pudding, butterscotch sauce, vanilla ice
cream

Pavlova with vanilla ice cream, & marinated strawberries
(GF)

Hazelnut Tiramisu

Dessert Station available (Selection of bite size desserts)



Buffet Menu

Option 1 - \$43 per person

Choice of 2 hot dishes, 2 salads & 2 side dishes

(Includes a bread roll, antipasto platter, dessert station and a self-serve tea & coffee station)

Option 2 - \$51 per person

Choice of 4 hot dishes, 3 salads & 3 side dishes

(Includes a bread roll, antipasto platter, dessert station and a self-serve tea & coffee station)

Deluxe Buffet - \$69 per person

Choice of 4 hot dishes, 3 salads & 3 side dishes

Includes: * Chilled prawns, smoked salmon with a selection of sauces

*Selection of Australian & International cheeses with condiments & biscuits

*Dessert Station

*Self-serve tea & coffee station

Antipasto Platter

Sliced meats, olives, dips, cheeses, chargrilled vegetables, bread selection

Hot Selection

Roasted sirloin of beef, caramelised onion & thyme gravy (GF, DF)

Lamb stroganoff, sour cream & pickles (GF)

Green Thai chicken curry (GF, DF)

Slow roasted loin of pork, apple chutney (GF, DF)

Pumpkin, ricotta & spinach lasagna with sage burnt butter (V)

Singapore noodle stir fry with prawns

Miso glazed salmon, choy sum, black sesame (GF, DF)

Rigatoni with braised beef brisket, mushroom & thyme ragu

Chargrilled chicken thigh with pepperonata, olive & basil (GF, DF)



Salads

Greek salad (GF)

Cabbage slaw w/ ranch dressing (GF)

Caesar Salad

Potato, shallot, sour cream & caper salad (GF)

Mesclun leaves with green goddess dressing (GF)

Sides

Roasted pumpkin w/ rosemary & caramelised garlic (GF)

Steamed jasmine rice (GF)

Asian green, soy & sesame (GF)

Seasonal vegetables, herb butter (GF)

Fries w/ garlic aioli (GF)

Roasted potatoes w/ thyme (GF)



Family Friendly Menu

Shared table platter + main + Wedding cake served on platters - \$28 per person

Shared Platter

Choose from one of the following platters:

1. Cabanossi, tasty cheese & jatz
2. Selection of dips, crackers & breads
3. Vegetarian spring rolls, cocktail samosas, spinach & ricotta triangles

Extra Platters - \$6 per person

Bread roll & butter - \$2 per person

Mains

Please choose two to be served alternate:

Marinated chicken breast with mushroom cream sauce

Roast rump of beef served with gravy

Grilled Barramundi with lemon & caper sauce

Roasted Pork belly with apple compote & gravy

Spinach & Ricotta tortellini with napolitana sauce & shaved parmesan

(All mains are served with mash potato & seasonal vegetables, *Except Tortellini dish)

Dessert

Your Wedding cake cut & served on platters to share

Individual plates or takeaway - \$3.50 per person

Cut, plated & dressed with berries, ice cream or cream - \$5 per person



Beverage Options

Cash bar

Guests purchase their own drinks from the bar via cash or eftpos

Bar tab

Let us know what beverages you would like available to serve with a cap amount to be spent on the bar tab. Guests then order at the bar and their purchases are added to your bar tab. Our friendly bar staff can advise you when the tab is approaching the limit.

South Rocks Country Club

Function Terms & Conditions

Booking Confirmation

All temporary bookings will be held for a maximum of 14 days. A deposit of the total room hire fee, will be required to confirm booking, along with a signed copy of this agreement.

Sign in Policy

All attendees must meet the Club requirements to enter and remain on the premises, including providing official proof identity showing age and address. Any person who does not meet these requirements may be refused entry or asked to leave. Normal Club dress regulations apply to all functions. Footwear must be worn at all times.

Minors

All minors must be in the immediate company of a responsible adult at all times. Minors are not permitted in restricted areas of the Club.

21st Birthdays

21st Birthdays are only permitted under strict guidelines regarding the number of guests, area of the Club they are permitted and security. Anyone wanting to hold a 21st birthday will be required to have a meeting with the Function Manager and Operations Manager to discuss guidelines.

Final Details

Final menu selection, any special dietary requirements, beverage requirements, room set up requirements or other special requests are required 21 days prior to your function.

Final numbers and payment is required at 14 days prior to the function. Numbers cannot be reduced after this time.

Third Party Providers

All third-party providers must have current public liability insurance and provide evidence prior to working on the premises. This includes but is not limited to entertainment providers and decorators.

Decorations

Any decorations placed by you or your third party provider are to be tasteful and not to damage the premises. The following guidelines must be adhered to when decorating: no confetti, glitter or body paint is to be used. No items are to be stuck, nailed, stapled or glued to the walls or any part of the building. Additional cleaning charges will apply for these decorations.

Personal Property

The Club will take all reasonable care but will not accept responsibility for damages or loss of property before or during a function.

Damage

You are financially responsible for any damage deemed to be as a result of your function.

Security

For the safety and protection of all patrons' security guards may be contracted by the Club for any function where it is deemed necessary. You agree to pay the full cost associated with security for your function. A minimum of 2 security will be contracted, if your function will be holding entertainment or reaches a certain pax.

Smoking

Smoking & vaping is only permitted in designated smoking areas.

Responsible service of alcohol

The Club may refuse service or supply of liquor to any person and require any person to leave Club premises in accordance with the Clubs Responsible Service of Alcohol Policy. Alcohol must not be served or supplied by any person other than an authorised employee.

Public Holidays

A surcharge will apply to the total event charge if held on a Public Holiday (15%)

Fire Alarms

In the event that a false fire alarm is triggered by not having the BBQ exhaust on in the BBQ Terrace whilst using the BBQ you will be liable to pay \$1800 call out fee from the fire brigade.

Bar Accounts

Any bar account accrued during the function must be finalised on the day.

Catering & Beverage

No outside food or beverage is permitted to be brought onto the premises.

Beverages are set at non members prices.

Food must be consumed within 2 hours of being served.

No food or beverages may be removed from the premises during or after the function.

Special event cakes are permitted if arrangements are made with the Function Coordinator prior to the date.

In the event suppliers increase the costs of goods substantially, We may have to offer substitute items in order to maintain the agreed on menu price listed within the fee schedule.

Cancellations

Cancellation must be received in writing prior to function date. The following cancellation fees apply

Over 60 days notice - full refund will be given.

30 - 60 days notice - 25% of total charges will be forfeited

7 - 30 day notice - 50% of total charges will be forfeited

less than 7 days - full payment will be required.

Cancellation By the Club

The Club is not responsible for any loss, liability or cost incurred by you or any other person may suffer if the Club is unable to provide the venue to due to circumstances beyond the Clubs control, including but not limited to industrial dispute, natural disaster or government restraint.

I have read and understood the above terms and conditions of South West Rocks Country Club

Client Name: _____

Phone: _____

Client Signature: _____

Member Number: _____ **Date:** _____

Club Representative: _____