

We are

Hopelessly devoted to

Making your wedding unforgettable in every way.

Ettalong Beach Club on the New South Wales Central Coast Peninsula has it all

- Spacious function rooms with terrace areas
- Pre wedding areas for guests to gather
- A Variety of wedding packages - or
- Assistance in creating your own package
- A range of fresh seasonal menus
- Dedicated professional Wedding Planner to co-ordinate your wedding
- Access to the beach for photos
- Guests discounted accommodation rates at the Mantra Resort Ettalong Beach
- Jhalu Day Spa Wedding Collection for the bridal party - perfect treatment for relaxation and pampering in the most luxurious of surroundings

Because we would love you to consider us as the venue for your wedding reception we are inviting you to contact us at a time convenient to you either by calling 02 4343 0119 or by emailing function@ebmc.com.au so that you can be a guest in our club. While you are with us you will be given the opportunity to view our function rooms and discuss our wedding packages.

As a member you can too receive Reward Points for your Function, so why not join now.

New South Wales Central Coast Peninsula

Kind Regards

Kerri Bullard
Wedding Planner
Ettalong Beach Club
Direct: 4343 0119
Kerri.bullard@ebmc.com.au

Wedding Package

\$75 per person

Packages start with a minimum of 60 people. Should the catering requirements reduce below the minimum numbers required, a room hire fee will be introduced.

Packages are inclusive of:

- Room Hire for 5 Hours
- Chair Covers and Sash
- Skirted cake table and Present Table
- Candle lit room
- Professional uniformed wait staff
- Personal professional wedding Co-ordinator to ensure your peace of mind on your special day
- 3 hr Standard Beverage Package
- Your choice of 3 Hour Cocktail Package
- Silver cake knife for cutting the cake
- Cordless Microphone
- Dance Floor
- Background Music

The above package is Flexible, can be tailored to suit your Budget requirements.

Wedding Package

\$90 per person

Packages start with a minimum of 60 people. Should the catering requirements reduce below the minimum numbers required, a room hire fee will be introduced.

Packages are inclusive of:

- Room Hire for 5 Hours
- Chair Covers and Sash
- White linen dressed tables
- Skirted Bridal table and cake table
- Candle lit tables
- Twinkling Starlight Backdrop
- Professional uniformed wait staff
- Personal professional wedding Co-ordinator to ensure your peace of mind on your special day
- Chefs Choice of Canapés on arrival
- 5 hr Standard Beverage Package
- Buffet
- Menus for each table
- Silver cake knife for cutting the cake
- Cordless Microphone
- Dance Floor
- Background Music

The above package is Flexible, can be tailored to suit your Budget requirements.

Wedding Package

\$110 per person

Packages start with a minimum of 60 people. Should the catering requirements reduce below the minimum numbers required, a room hire fee may be introduced.

Packages are inclusive of:

- Room Hire for 5 Hours
- Chair Covers and Sash
- White linen dressed tables
- Skirted Bridal table and cake table
- Candle lit tables
- Twinkling Starlight Backdrop
- Professional uniformed wait staff
- Personal professional wedding Co-ordinator to ensure your peace of mind on your special day
- Canapés on arrival
- 5 hr Standard Beverage Package
- Your choice of Three courses – served alternately to your guests
- Menus for each table
- Silver cake knife for cutting the cake
- Microphone and lectern
- Dance Floor
- Background Music

The above package is Flexible, can be tailored to suit your Budget requirements.

WEDDING ENTREES

Charred Lamb Cutlet
with gingered mushy peas & rosemary jus

Traditional Caesar Salad
with herbed grilled prawns

Smoked Salmon, Avocado & Panache Lettuce
topped with salmon roe & lime crème fraiche

Poached Wattleseed Chicken Roulade
with roasted kumera, avocado, macadamia nut,
coriander & sweet chilli timbale

Garlic & Lime Marinated Prawn Skewers
with saffron aioli in a noodle nest

Wagyu Beef Medallions
on grilled sweet potato dressed with tomato cream

Seafood Plate
Tasmanian pacific oyster, ocean king prawn, scallop in ½ shell
& smoked salmon with homemade tartare

Bruschetta
topped with rocket, asparagus & prosciutto
dressed with balsamic & olive oil

Thai Chicken Spring Rolls
with homemade sweet chilli

Char Sui Pork Salad
on banana leaf with egg noodle,
pink grapefruit & coriander salad

WEDDING MAINS

Thyme & Honey Chicken Supreme

on a nest of olive tapenade & herb linguine
dressed with dill beurre blanc

Moroccan Spiced Lamb Rump

on saffron, pea & mint risotto, topped with raita

Blackened Salmon Fillet

on candied yams, crisp sugar snap peas,
topped with whisky pepper gravy

Peppered Eye Fillet Beef

atop garlic confit, mash potato, with
slow roasted roma tomatoes & brandied demi glace

Roasted Freshwater Scampi

on yellow bean, rocket & rockmelon salad
drizzled with cajun cream

Braised Lamb Shank

wrapped in puff pastry served with
asparagus & roasted kipfler potatoes in a pool of rich jus

Roast Sirloin of Beef

topped with salty yabbies served with
bearnaise filled yorkshire pudding

Char Grilled Veal Cutlet

on kumera mash, with minted pea tartlet & red wine jus

Confit Duck Breast

on pumpkin & roasted almond ravioli
dressed with brown sugar & black pepper reduction

Grilled Barramundi Fillet

topped with cranberry butter on
mesculun, chat potato & lychee salad coated with lemon aspen dressing

WEDDING DESSERTS

Traditional Tiramisu
with honey & almond crème fraiche

EBWMC Tasting Plate -
watermelon & vodka granita shot, mini lime meringue,
chocolate truffle in a pool of white chocolate sauce

Petit met en pot le chocolat d'Au
topped with vanilla scented cream & white chocolate shavings

Citrus Brulee
with mixed berry compote

Midori Poached Pear
with orange cointreau butter

Baked Berry Cheesecake
with Persian fairy floss & strawberry coulis

Lemon Curd Tart
In a pool of rockmelon coulis topped with vanilla mascarpone

Pear Charlotte
with caramel sauce & double cream

Star Anise & Orange Panna Cotta
with marinated lychees & orange sauce

Australian Gourmet Cheese Plate

Wedding Buffet Menu

Chilli Lime & Mint Chicken Breast

Sirloin Steaks

Salted Salmon Fillets

Rosemary Roasted Potatoes

Mixed Leaf Salad

with red onion, cucumber & cherry tomatoes

Tomato & Bocconcini Salad

with fresh basil & balsamic vinaigrette

Crusty Warm Dinner Rolls

Sumptuous Cake of the Day

Complete Buffet \$40p/h

WEDDING CANAPE ITEMS

HOT

- PUMPKIN & PINENUT RISOTTO BALLS WITH BASIL MAYONNAISE
- THAI CHICKEN SPRING ROLLS WITH HOME MADE SWEET CHILLI SAUCE
- MINI SHEPHERD'S PIES
- HARISSA COATED BEEF SKEWERS WITH MINTED YOGHURT
- SALMON POTATO & CHIVE FILO TRIANGLES
- PEKING DUCK WONTONS WITH SPICY PLUM DIPPING SAUCE
- MUSHROOM RAGOUT TARTLETS
- SPINACH & PUMPKIN CALZONE
- PEPPERED FETTA & SAUTE LEEK TARTLET
- SALT PEPPER SQUID WITH LIME AOILI

COLD

- ASSORTED NORI ROLLS WITH SOY SAUCE, PICKLED GINGER & WASABI
- PETITE BRUSCHETTA WITH 3 TOPPINGS: TOMATO SALSA, MUSHROOM PATE, BABAGANOUSH & SEMI DRIED TOMATO
- VEGETARIAN VIETNAMESE RICE PAPER WRAPS WITH NUOC CHAM DIPPING SAUCE
- ½ SHELL GREENLIPPED MUSSELS TOPPED WITH TOMATO & LIME SALSA
- BEETROOT ROSTI TOPPED WITH RARE ROAST BEEF & HORSERADISH CRÈME FRAICHE
- CARAMELISED ONION & BLUE CHEESE TARTLET
- FRESHLY SHUCKED OYSTERS WITH LIME WEDGES, BLACK PEPPER & WHITE BALSAMIC DRESSING
- MINI CORN CAKES WITH BLACKENED CHICKEN & APRICOT GLAZE
- TOASTED CROUTE TOPPED WITH LEMON PEPPERED BARRELLED RARE TUNA TOPPED WITH LYCHEE COMPOTE
- ASSORTED DIPS PLATE WITH WHITE BEAN & SAGE, OLIVE TAPENADE & HUMMOUS WITH VARIOUS FLATBREADS & CROSTINI
- ONE HOUR \$30 PER PERSON (4Hot 4Cold - 8 pieces p/p)
- TWO HOUR \$35 PER PERSON (4Hot 4Cold - 12 pieces p/p)
- THREE HOUR \$40 PER PERSON (4Hot 4Cold -16peicesp/p)

STANDARD PACKAGE

*Your choice of the following 2 Beers on tap:
Tooheys New, Tooheys Old, Victoria Bitter, Reschs, Carlton Draught,
Cascade Premium Light and Hahn Premium Lite*

*Your choice of 2 of the following Bottled Beers:
Carlton Cold, Tooheys Extra Dry, Victoria Bitter, Tooheys New, Tooheys
Old, Hahn Premium Lite and Cascade Premium Lite*

Choice of Rivergum Range or our Ettalong Beach Club Range

Softs & Juices included

\$14.00pp for 1 hour

\$18.00pp for 2 hours

\$22.00pp for 3 hours

\$28.00pp for 4 hours

\$32.00pp for 5 hours

PREMIUM PACKAGE

Your choice of 2 Beers on tap:

*Your choice of the following 2 Beers on tap:
Tooheys New, Tooheys Old, Victoria Bitter, Reschs, Carlton Draught,
Cascade Premium Light and Hahn Premium Lite*

*Your choice of 2 of the following Bottled Beers:
Crown Lager, James Boag Premium, Pure Blonde, Tooheys Extra Dry, Victoria
Bitter, Tooheys New, Tooheys Old, Hahn Premium Lite and Cascade Premium Lite,*

Yellowglen Champagne

Your choice of 2 of the following Wines:

*Barwang Hilltops Chardonnay, Nightingale Verdelho, Simon Gilbert Riesling,
Barwang Cab Sav, Catching Thieves Cab Merlot, West Cape Howe Shiraz*

Softs & Juices included

\$16.00pp for 1 hour

\$24.00pp for 2 hours

\$30.00pp for 3 hours

\$36.00pp for 4 hours

\$42.00pp for 5 hours

PREMIUM PLUS PACKAGE

Your choice of 2 Beers on tap:

Your choice of the following 2 Beers on tap:

*Tooheys New, Tooheys Old, Victoria Bitter, Reschs, Carlton Draught,
Cascade Premium Light and Hahn Premium Lite*

Your choice of 2 of the following Bottled Beers:

*Corona, Heineken, Beez Neez, Crown Lager, Tooheys Extra Dry, James
Boag Premium,, Pure Blonde and Cascade Premium Lite*

Henkell Troken Champagne

Your choice of 2 of the following Wines:

*Brands Chardonnay, Vasse Felix Semillon, Clifford Bay Sauv Blanc
Brands of Coonawarra Cab Sav, Grant Burge Hillcot Merlot, West Cape Howe
Shiraz*

Softs/Juices included

\$30.00pp for 2 hours

\$38.00pp for 3 hours

\$46.00pp for 4 hours

Spirits and Liqueurs available on request

Jhalu Day Spa Wedding Collection

The Jhalu Day Spa Wedding Collection offers perfect treatments for relaxation and pampering in the most luxurious of surroundings. The professional spa team will be delighted to help with advice on tailoring the best package for the bride, groom, bridal party, family and friends.

The Diamond Bride Selection: *a two-day package for the bride and/or her bridal party, and includes a total of eight treatments - almost eight hours of body, facial and relaxation as well as hair and make-up! Also includes an ala carte lunch and a luxurious Jhalu Spa robe.*

The Emerald Bride Selection: *includes a Body Glow and Vichy Shower to soften and decongest the skin in readiness for a natural-looking instant tan. Also includes make-up and hair and is suitable for bridesmaids and mothers of the bride and groom, allowing everyone to enjoy a day of pre-wedding pampering.*

The Pearl Bride Selection: *popular with brides and their bridesmaids, to add those very special wedding day pampering finishing touches. Includes manicure, make-up and hair .*

Don't forget the groom! *We have special packages for the groom and party.*

Build your own. *We are only too happy to work with you to create a personal selection from all the treatments available at Jhalu Day Spa.*

Wedding Gift Selection. *For an unusual and very special gift why not choose a Jhalu Spa Gift Voucher? They are the perfect way to leave a lasting impression - a gift of relaxation and well-being in five-star luxury surroundings.*

To Book please contact the Jhalu team on 43 413370

Ettalong Beach Club Terms & Conditions

Confirmation & Deposit

Tentative bookings are held for a period of ten working days after the original booking request. To confirm your booking, a signed copy of these terms and conditions and a deposit equal to 10% of the estimated total cost is required within this ten-day period. Should confirmation and deposit not be received by this date, Ettalong Beach Club reserves the right to release all reserved function space held on the client's behalf.

Payment

Full payment in cash, credit card or direct deposit in Australian Dollars is required and must be received 14 days prior to an event.

Cancellations

In the event of cancellation or postponement, any refund of deposits and/or final payments are not refunded, if an event is cancelled within two months of the date of the event the deposit will be withheld unless another event is booked for the same date. If an event is cancelled with less than 7 days notice you are liable to be charged the full hiring fee, estimated food and beverage costs and any further applicable costs associated with your event. Any circumstances that the client feels are extenuating should be discussed with the club's management.

Insurance & Damage

Ettalong Beach Club will take all reasonable care, but accepts no responsibility for damage to, or loss of, property left on the premises prior to, during, or after an event. We recommend that clients arrange their own insurance and security. The client will be responsible for the loss of, or destruction or damage to, any Ettalong Beach Club property or claim for loss, damage or injury, however caused, by the client, its employees, agents, contractors or guests.

AGREED TO ACCEPTED this _____ day of _____ 200__

Client's Signature

Client's Name

Set up

No guarantee of room access time will be provided outside of 2 hours prior.

Signing in

All guests entering the Ettalong Beach Memorial Club premises have to sign in/register in accordance to our licensing laws.

Food & Beverage Requirements

The estimated Numbers for your event are required no later than 14 days prior, The guaranteed number of guests attending your events is required 14 Days prior to the event. Charges will be based on guaranteed minimum numbers or final head count, whichever is the greater. Menu and beverage selection is required in writing fourteen days prior to an event. Beverage, if supplied by a sponsor of client, will incur a corkage fee. Ettalong Beach Club adheres to the "Responsible Service of Alcohol" laws and will deny alcoholic beverage service to guests deemed to be intoxicated or underage.

AGREED TO ACCEPTED this _____ day of _____ 200__

Client's Signature

Client's Name