The Westport Club EVENTS CENTRE





WEDDINGS

# IMAGINE

...your special day, champagne flowing or the perfect day where you dance together as a married couple for the first time in front of your friends and family.

Now cue the sparkling waters of the Hastings River - the perfect backdrop, shimmering by day, sparkling at night.

# This is reality at The Westport Club.

Our Event Centre is the perfect choice for your wedding day combining a stylish venue with the perfect location. Make your wedding that extra bit special at The Westport Club.



www.thewestportclub.com.au



# OUR VERSATILITY

Our professional team will take you through the complete event planning process, giving you confidence that your big day or night is in the hands of experienced experts.

We can advise on transforming our rooms for a corporate set-up right through to a breathtaking wonderland that will wow your party or special occasion guests. Our aim is to exceed your expectations and make your event or celebration truly memorable.

Our versatility is only limited by the imagination.

www.thewestportclub.com.au



# Our menus

Our acclaimed Chefs have created a range of menus, inclusive of both banquet and à la carte styles with choices for both day and night time events. Our own special Hastings Coffee Co. blend of Barista made espresso is always available, as well as an extensive beverage selection.

## 2 COURSE \$105 PER GUEST - 3 COURSE \$125 PER GUEST MINIMUM 40 GUESTS

#### INCLUSIONS

- · Private function room
- Four hour beverage package
- Bridal table with full skirting
- Cake table with full skirting and cake knife
- · Full staff service
- Freshly brewed tea and coffee
- · Wireless PA microphone
- Dance floor

## ENTRÉE

Smoked chicken risotto, truffle oil, pecorino and rocket

Shredded duck, papaya salad, peanut praline and nahm jim

Seared prawns, grilled chorizo, romesco sauce, basil oil and black salt

Caramalised onion, beetroot and goat's cheese tart with balsamic crisp

#### MAIN

Lemon cured salmon topped with Tahitian yoghurt, toasted walnuts, pomegranate and fresh herbs, side of steamed wild grains and a cucumber ribbon and watercress salad

Sous-vide lamb rump, fondant potato, beetroot purée, roasted asparagus, blueberry jus

Chinese master stock duck, twice cooked, pressed potato, broccolini with a honey, orange and soy glaze

Seared chicken breast wrapped in prosciutto, rich butter mashed potato, macadamia basil pesto, balsamic blistered heirloom tomatoes

#### DESSERT

Bailey's parfait, raspberry compote with rose poached seasonal fruit

70% chocolate and salted caramel tart with milk chocolate and hazelnut wafer, served with chocolate ice cream

Strawberry and mango trifle with mango, mint and lime salsa, tuile jaconda and marscapone mousse

Seasonal berry tart with lemon curd, raspberry sorbet and white chocolate

## 2 COURSE \$95 PER GUEST - 3 COURSE \$105 PER GUEST MINIMUM 40 GUESTS

#### INCLUSIONS

- Private function room
- Four hour beverage package
- Bridal table with full skirting
- Cake table with full skirting and cake knife
- · Full staff service
- Freshly brewed tea and coffee
- · Wireless PA microphone
- · Dance floor

## ENTRÉE

Smoked salmon, pickled cucumber, preserved lemon and cracked pepper labneh

Wild mushroom arancini, pomodoro purée, basil pesto, toasted pine nuts

Twice cooked pork belly, miso butterscotch and fresh herbs

Asian marinated shaved beef salad of cashew, herbs, bean shoots with a corriander, chilli and lime dressing

#### MAIN

Grilled barramundi fillet, herbed new potatoes, confit fennel and rocket salad with salsa verde

Roasted pork loin, macadamia and thyme crust, honey Dutch carrots, parsnip purée and apple chutney

Skin on chicken breast, sweet potato mash, asparagus and dill cream sauce

Slow roasted garlic and rosemary sirloin, broccolini, roasted kipfler potato served with red wine jus

#### DESSERT

Individual bread and butter pudding with creamy vanilla ice cream and butterscotch

Milk chocolate pannacotta served with honeycomb and chocolate shortbread

3 liquor tiramisu with rich chocolate fudge

Warm chocolate cake, sesame tuile, orange anglaise and vanilla ice cream

# CHILDREN'S MENU

\$11.50 PER GUEST MINIMUM 10 UNDER 12 YEAR OLD GUESTS
CHOOSE ONE DISHES FROM MAINS AND
ONE DISH FROM DESSERT

#### MAIN

All served with your choice of chips and salad or vegetables

Petite chicken schnitzel

House made panko crumbed seasonal fish fingers

Penne pasta with classic beef bolognaise and parmesan

Chicken nuggets

#### DESSERT

Ice cream with strawberry, chocolate and caramel toppings and/or crumbled peanuts, sprinkles, grated chocolate or shredded coconut.



## MINIMUM 40 GUESTS. \$45 PER GUEST

#### MEAT DISHES

# Choose any two of the following

- · Honey and orange glazed ham
- · Slow cooked whole sirloin
- Turkey with apricot, sage and pistachio stuffing
- · Lemon and sumac spiced roasted chicken



#### HOT DISHES

# Choose any three of the following

- · Mediterranean vegetable lasagne
- Pumpkin gnocchi with pesto and cherry tomato
- Chorizo, mushroom and mild chilli pasta
- Light green chicken Thai curry with jasmine rice

#### COLD DISHES

# Choose any three of the following

- · Greek salad
- · Caesar salad
- · Seasonal garden salad
- · Potato and bacon salad
- Vegetable antipasto

#### SIDE DISHES

# All of the following are included complemented with condiments

- · Creamy potato bake
- Medley of steamed seasonal vegetables
- Roasted root vegetables

# DESSERTS

# Served on the buffet with whipped Chantilly cream and berry compote

- · Citrus cheesecake
- · Rich choclate mudcake
- · Pecan tart
- Warm bread and butter pudding





# CANAPÉ MENU

ADDITIONAL ROOM HIRE COSTS APPLY

MINIMUM 20 GUESTS 4/2 HOUR - \$10 PER GUEST

Choose any 3 options from the following menus

1 HOUR \$19 PER GUEST

Choose any 6 options from the following menus

2 hours \$36 per guest

ENJOY OUR COMPLETE RANGE OF CANAPÉ AS PER THE FOLLOWING MENUS

#### COLD DISHES

- Crostini of sweet cherry tomato, bocconcini, basil and cold pressed olive oil
- Eye fillet strips, caramelised onion, seeded mustard en croute
- Smoked salmon dill and cream cheese roulade
- Assorted sushi with Japanese mayonnaise, pickled ginger and wasabi
- Marinated chicken rice paper rolls with Asian dipping sauce
- · Assorted oysters

## HOT DISHES

- Salt and chilli calamari with lime and aioli
- Crispy pork belly with palm sugar caramel
- House made meatballs with smokey BBQ sauce
- Assorted petite quiche with tomato relish
- Tandoori chicken skewers with yoghurt dressing
- Prawn and ginger dumplings with ponzu
- · Spinach and fetta filo parcels

# VENUE ROOM DESCRIPTIONS

PRIOR TO YOUR EVENT, ENJOY THE SPECTACULAR VIEWS OF THE HASTINGS RIVER FROM OUR PRE-FUNCTION COCKTAIL LOUNGE WHICH CAN BE HIRED AT \$150.

# HASTINGS ROOM \$380 MAXIMUM CAPACITIES

Theatre: 250 Cabaret: 120 Banquet: 180 Cocktail: 230

Available room facilities include:

Full bar facilities, ceiling mounted data projector and screen,

private bathroom facilities within the room

PROJECTOR SCREEN

HASTINGS ROOM

RIVER ROOM \$280 MAXIMUM CAPACITIES

Theatre: 80 Cabaret: 40 Banquet: 80 Cocktail: 100

River Room and Hastings Room can be combined and hired together with a total of 424 square metres for \$580. ——— 160 sq. metres -

RIVER ROOM

HASTINGS ROOM \$150 MAXIMUM CAPACITIES

Boardroom table style: 16

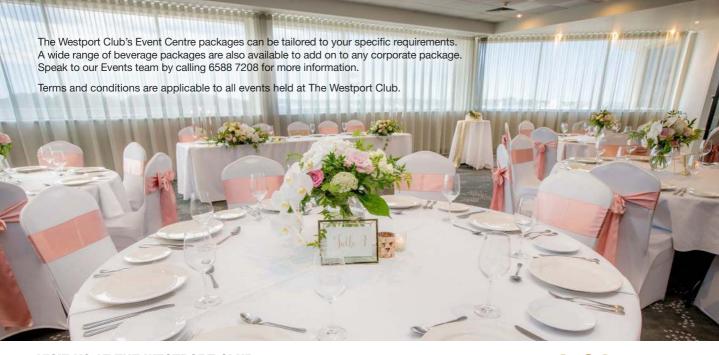
Available room facilities include: 65" Television with PC/MAC connection

HASTINGS BOARDROOM

COMPASS ROOM \$150 MAXIMUM CAPACITIES

Boardroom table style: 12 Available room facilities include: 65" Television with PC/MAC connection + teleconferencing C O M P A S S B O A R D R O O M

264 SQ. METRES



# **VISIT US AT THE WESTPORT CLUB**

25 BULLER STREET, PORT MACQUARIE NSW 2444

P: 6588 7201 E: enquiries@thewestportclub.com.au www.thewestportclub.com.au





instagram.com/ thewestportclub





