



Weddings at
Laurieton United Services Club

CONGRATULATIONS!

Congratulations on your upcoming wedding. We are delighted to be considered as the venue for your special day.

Located centrally to the Camden Haven and overlooking the beautiful Camden Haven River, Laurieton United Services Club is the perfect venue for your big day.

You can count on professional and personalised service to create a day that is all about you, tailoring each detail to be as unique as you are. Our functions team will collaborate with you on every detail to turn your vision into a reality.

With years of experience we are dedicated to delivering on every level with a menu that is carefully planned, expertly prepared and skilfully served – our aim is to make your day perfect in every way.

FACILITIES

We offer a range of options to mark this special occasion catering to all budgets and tastes.

Room options

Tarcoola Lounge	\$400	(over 100 people)
(Saturday Night)	\$500	
Northern Tarcoola	\$200	(maximum 100 people)
(Saturday Night)	\$250	
Sports Bar	\$150	(maximum 130 people)
Anzac Room	\$150	(maximum 100 people)
Mountain View Room	\$150	(maximum 70 people)

All rooms are self-contained with bar, dance-floor and PA systems

These charges are to be paid in advance to secure your booking.

Inclusions

Napery – white linen tablecloths and serviettes
Cake knife
All beverages at normal club prices
Riverside area for ceremonies
Private entry for bridal party and guests is available

Optional additions

Wishing Well	\$30
Arch (to be decorated yourself)	\$30
Red Carpet	\$40
Chair covers	\$3/chair

EXQUISITE FOOD

Our Head Chef, Jason has over 30 years' catering experience, working in 5 star hotels and resorts and catering for functions of up to 1000 people.

Jason's passion for modern Australian cuisine infused with varying cultural flavours is a subtle influence in his dishes. Whilst our menus showcase Jason's signature flavours we also cater for every kind of wedding and desired catering requirements.

We can design a menu to perfectly meet your individual needs. From a low key intimate affair to the exquisite and extravagant; we have you covered.

With years of experience our tailored dining approach will ensure you and your guests celebrate in style with delicious expertly prepared meals that showcase the finest seasonal produce our region has to offer.

MENU OPTIONS

COCKTAIL STYLE

Selection of hot or cold canapés

\$40 per person

– *minimum of 30 people*

BANQUET

Buffet Style Classic – \$27.50 per person

Buffet Style Premium – \$32.00 per person

Wedding Cake plated – an additional \$2 per head applies

– *minimum of 30 people*

TRADITIONAL SIT DOWN

Classic 2 Courses – \$27.00

Classic 3 Courses – \$35.00

Premium 2 Courses – \$32.50

Premium 3 Courses – \$40.00

– *minimum of 25 people*

READY TO TAKE THE NEXT STEP?

If you would like to find out more and meet with our team we invite you to contact us to arrange an appointment. Our Functions Coordinator can provide an obligation free quote tailored to your specific needs.

Functions Coordinator

Kylie Oliver

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Cocktail-Style Menu

Choose 8 hot and 4 cold canapés

COLD CANAPÉS

Avocado salad en croute

Shaved beef on bruschetta with relish

Vegetable crudités with assorted dips

Smoked salmon on sourdough with dill mascarpone

Antipasto kebabs

Tuscan lamb on baba ganouj and ciabatta

Tomato and basil bruschetta

Prawn and guacamole tart

Mini prawn cocktail

Camembert cheese and quince on toast

HOT CANAPÉS

Salt and pepper squid

Assorted mini quiche

Prawn twisters

Arancini balls (vegetarian or meat)

Mini chicken kebabs

Panko crumbed prawn cutlets

Grilled haloumi kebabs with honey, lime and cumin

Spinach and ricotta parcels

Mini beef kebabs

Mini spring rolls

Steamed mini dim sims (beef)

Assorted mini gourmet pies

Falafels

Yin yang prawns

Panko calamari

Classic Banquet

Selection of crusty bread and rolls; and tea and coffee with after dinner mints

HOT BOARD

Choose two hot dishes

Served on a bed of steamed rice with seasonal vegetables

Beef chasseur

Garlic prawns

Pork medallions and mango sauce

Beef and mustard sauce

Chicken with sweet soy and sesame

Lamb stroganoff

Penne boscaiola

COLD BOARD

Meat platter featuring roast beef, smoked ham and seasoned chicken

served with mustard and relish

Choose three salads:

Fresh tossed salad

Greek salad

Pasta salad

Potato salad

Caesar salad

Coleslaw

Crunchy noodle salad

Creamy potato and bacon

DESSERT

A selection of scrumptious dessert and fresh fruit.

Premium Banquet

Selection of crusty bread and rolls; and tea and coffee with after dinner mints

HOT BOARD

Choose three hot dishes

Served on a bed of steamed rice with seasonal vegetables

Thai seafood curry (prawns, fish, mussels and calamari)

Peppered mini steak

Chicken madagascar

Grilled Barramundi fillet with asparagus

Chicken with mango sauce and hazelnuts

Surf 'n' Turf beef with sautéed prawns and béarnaise sauce

Spinach and ricotta tortellini with a creamy tomato and pesto sauce

Pork medallions with caramelised apple

COLD BOARD

Meat platter featuring roast beef, smoked ham and seasoned chicken
served with mustard and relish

Anti-pesto platter with hummus dip

Choose three salads:

Fresh tossed salad

Greek salad

Pasta salad

Potato salad

Caesar salad

Tuscan style tomato and olive

Crunchy noodle salad

Creamy potato and bacon

DESSERT

A selection of scrumptious dessert and fresh fruit.

Classic Traditional Sit-down

Select two of each course to be served alternate drop with a selection of crusty bread; and tea and coffee with after dinner mints

ENTRÉE

A choice of fresh homemade soups

Pumpkin, minestrone or cream of chicken

Smoked Salmon Salad

Thin slices of smoked salmon, dill aioli, watercress salad and crispy baguette

Chicken Tarragon Crepes

Crepes filled with chicken and vegetables tossed in a tarragon and cream sauce, topped with cheese and baked until golden brown

Spinach and Ricotta Tortellini

Served in a rich napoleon sauce topped with béchamel sauce and cheese

Prawn Cocktail

King prawns served in our chef's special cocktail sauce

Caesar Salad

Crispy bacon, garlic croutons, shaved parmesan and egg tossed in cos lettuce with Caesar dressing

MAIN

Served with seasonal vegetables or garden fresh salad

A choice of roast pork, lamb or chicken

Tender roasted meats served with baked potato, pumpkin and garden fresh vegetables

Slow Cooked Loin of Beef

Seasoned loin of beef, slow cooked and finished with pepper gravy

Steak Diane

Sirloin steak served with a sauce of garlic, worcestershire, tomato puree and cream

Chicken Kiev

Chicken breast with garlic butter, lightly crumbed and served with a creamy shallot sauce

Chicken Capricornia

Tender chicken breasts topped with a mango sauce and hazelnut

Perch Fillet

Herb crusted perch fillet topped with citrus butter

DESSERT

Cheesecake with cream

Coconut panna cotta with pineapple salsa

Apple crumble

Chocolate berry trifle with cream

Profiteroles with chocolate sauce

Pavlova with passionfruit coulis and cream

Premium Traditional Sit-down

Select two of each course to be served alternate drop with a selection of crusty bread; and tea and coffee with after dinner mints

ENTRÉE

Prawn and Avocado Salad

King prawns layered with avocado mousse and salad leaves finished with lime aioli

Thai Beef Salad

Tender marinated beef strips on Asian vegetables served with a Thai dressing and crisp noodles

Chicken Caesar Salad

Fresh roasted chicken pieces, crispy bacon, garlic croutons, shaved parmesan and egg tossed in cos lettuce with Caesar dressing

Mixed Seafood Entrée

King prawns, half shell scallops and smoked salmon served with a mini salad and sauces

Garlic Prawns

Green prawns sautéed in garlic and brandy finished with fresh cream and served on a bed of rice

Grilled Haloumi Salad

Seared haloumi cheese served with olives, tomato, cucumber, onion and baby cos and herb dressing

MAIN

Served with seasonal vegetables or garden fresh salad

Chicken Madagascar

Chicken breast topped with prawns, Dijon sauce and crispy bacon

Barramundi Avocado

Barramundi fillet topped with avocado, prawns and hollandaise sauce

Pork Cutlet

Rack of roast pork served with sweet potato puree and apple cider sauce

Fillet Steak Oscar

Scotch fillet topped with prawns, asparagus and béarnaise sauce on garlic mash

Mediterranean Lamb Rump

Tuscan spiced Lamb tenderloins, oven baked served on ratatouille, pine nuts and olive tapenade

Chicken Tominetta

Chicken breast filled with tomato, baby spinach and fetta, lightly crumbed and baked, served with a creamy mushroom and shallot sauce

New York Steak

Sirloin steak grilled and served with a red wine sauce and green mustard

DESSERT

Chocolate mousse in a crisp chocolate basket

Mini chocolate mud cake with poached strawberries

Lemon meringue tart

Sticky date pudding with butterscotch sauce

Baked cheesecake with mango coulis



Image by Matthew J Photography

Laurieton United Services Club

- *It's your club!*

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