

A bride in a white dress with an orange sash is holding a bouquet of orange and white flowers. The bouquet includes orange roses, orange chrysanthemums, red berries, and white butterflies. The bride is standing on a green lawn.

Weddings

AT MONASH

(02) 9913 8282 ext 115

www.monashcc.com.au

functions@monashcc.com.au



Congratulations!

Monash Country Club is perched high on the hills of Narrabeen, on Sydney's stunning Northern Beaches. Nestled amongst serene bush land, we offer stunning locations for both your ceremony and reception.

Our two spectacular outdoor locations, the Lawn or Upper Terrace, make choosing which gorgeous spot to say "I do" your only tough decision. The Pacific Room sits on its own exclusive Events Level of the Clubhouse, and boasts air conditioning, vaulted ceilings and a space that allows floorplans to be flexible to suit your group's size and needs. With its own private Terrace, your guests will be treated to panoramic views overlooking manicured lawns and the Pacific Ocean, making it the picture perfect backdrop for your wedding day.

We are pleased to offer a range of packages to suit a variety of wedding styles and budgets. If our current packages aren't quite what you're looking for, let us personalise a day just for you. With a wealth of food, beverage and styling options at our fingertips, the sky is the limit! We love to work with you on a one to one basis, so that we may style your experience to create the vision of your wedding day you've been dreaming of!

Ceremonies

Monash Country Club provides a selection of picturesque locations for you to say "I Do"

With all of our ceremony packages, your Wedding Coordinator will be there to liaise with your celebrant, organise your guests and sooth your jitters, ensuring a stress-free walk down the aisle

Lawn

With a tree lined backdrop, surrounded by all the beauty nature has to offer, our Lawn is a tranquil setting for your ceremony

Package Includes:

24 White Resin Guest Chairs

Wedding Arch or 2 Pole Bamboo Canopy with Orchids

Signing table with White Linen and 2 Chairs

4m Red or Sisal Runner

Upper Terrace

With views over looking the course and out to the Pacific Ocean, our Upper Terrace ticks all the boxes for your ceremony

Package Includes:

16 White Resin Guest Chairs

Wedding Arch or 2 Pole Bamboo Canopy with Orchids

Signing Table with White Linen and 2 Chairs

4m Red or Sisal Runner Aisle



Packages

We Always Look After...

5 hour Reception with Exclusive use of the Event Level & Outdoor Terrace

Bridal Suite for Wedding Party Use

White Linen Napkins & Tablecloths for All Tables

White Linen & Skirting For Bridal and Cake Tables

Chair Covers and Sashes for all Guest & Bridal Table Chairs

Wireless Microphone & Lectern

6mX 6m Dance Floor

5 Hour DJ

5 Hour Unlimited Deluxe Beverage Package

1 Hr Complimentary Golf Carts for Bridal Party Photographs Following your Ceremony

Complimentary Placement of Your Place Cards, Bomboniere and Menus

3 Course Wedding Meal and Wine Tasting for Two (not included in Cocktail Reception Package)

All packages are based on a Minimum of 85 Adult Guests



Packages

Ingleside

Chair Covers and Sashes for all Guest & Bridal Table Chairs

2 Canapés of Your Selection

2 Course Alternate Serve Entrée and Main Courses

Dessert: Your Wedding Cake Sliced and Served On Platters to Guest Tables

Freshly Brewed Coffee and Tea Station

Monash

Chair Covers and Sashes for all Guest & Bridal Table Chairs

Centrepieces for all Guest Tables

4 Canapés of Your Selection

2 Course Alternate Serve Entrée and Main Courses

Dessert: Your choice of Either Trio of Dessert, Served to all of Your Guests, or your Wedding cake, served with berries & cream to all of your guests.

Freshly Brewed Coffee and Tea Station

WEDDINGS

AT MONASH

Packages

Cocktail Reception

Chair Covers and Centrepieces for Casual Style Seating for 48 Guests
4 Tall Cocktail Tables

Assorted Dip Sharing Platters

Selection of:

6 Hot and Cold Canapés

2 Sizeable Canapés

1 Dessert Canapé

Your Wedding cake sliced and served canapé style

Freshly Brewed Coffee and Tea Station

Winter

Available May, June, July, August

Chair Covers and Sashes for all Guest & Bridal Table Chairs

2 Chef's Selection Canapés

2 Course Alternate Serve Entrée and Main Courses

Your Wedding cake sliced and served on platters to guest tables

Freshly Brewed Coffee and Tea Station



Extras

Children

Children's Meals are available for your younger guests, 12 years and under.
We Provide a Main and Dessert Course, as well as Unlimited Juices & Soft Drinks

All children to be served the same Main and Dessert.

Mains

Crumbed Chicken Nuggets, Chips, Tomato Sauce
Battered Flathead Fillets, Chips, Tartare Sauce
Pane Pasta, Napoli Sauce, Parmesan Cheese
Grilled Sirloin Steak, Chips, Salad

Dessert

Vanilla Ice Cream Sundae, Chocolate Topping, Sprinkles
Fresh Fruit Salad
Trio of Sorbet

Crew

Don't let your crew go hungry!
Crew Meals Include One Main Course and Unlimited Non-Alcoholic Beverages
All externally contracted suppliers must have a crew meal supplied for them

Special Dietary Requirements

Our Chef and his Team are experienced in creating a variety of delicious dishes to suit most of your guest's specialty dietary needs. They will happily cater to their requirements for the seated portion of their meal. Please provide your Wedding Planner with your guest's list of dietary requirements no later than 10 days prior to your wedding to ensure their needs are catered for.

Canapé Menu

Cold

Goat's Cheese, Caramelised Onion Tart
Hoisin Pork Pancakes
Chicken and Goats Cheese Roulades
Mixed Vegetable Frittata
Salmon, Crème Fraiche and Chive Blini's
Prawn, Avocado and Chive Tarts
Soy Chicken Rice Paper Roll, Asian Dipping Sauce
Mixed Bruschetta's:
- Smoked Salmon Salsa
- Caramelised Tomato, Goats Cheese and Pesto
- Garlic Mushroom and Parmesan

Hot

Tuscan Spiced Meatballs
Moroccan Lamb Skewers
Lime and Garlic Prawn Skewers
Salt and Pepper Squid with Chilli Mayo
Mini Salmon Potato Cakes with Lime Aioli
Pea and Corn Fritters with Horseradish Cream
Crumbed Salt and Pepper Squid, Chilli Aioli
Mushroom Risotto Balls

Sizeable

Beer Battered Fish, Chip Basket, Housemade Tartare, Lemon
Thai Green Curry, Steamed Jasmine Rice
Beef & Tomato Chutney Sliders
Chicken and Vegetable Noodle Box
Chicken Risotto

Sweet

Sorbet Spoon
Mini Lemon Curt Tart
Flourless Chocolate Cake Squares
Fresh Fruit Lollipop
Caramel Slice Squares

Plated Menus

Entrees

Vodka cured Tasmanian Atlantic Salmon with Shaved Fennel, Endive and a Dill Mustard Dressing
Chicken and Mushroom Arancini with a Slow Cooked Napolitana Sauce and Shaved Parmesan
Slow Cooked Pork Belly with Seared Scallops and Sticky Soy Dressing
Three Cheese Zucchini Flowers with Rocket and Tomato Salsa
Warm Seared King Prawns with Avocado Salsa and Lime Aioli
Cold Seafood Plate with Vodka Cured Atlantic Salmon, Sydney Rock Oyster, Marinated King Prawn and Half Shell
Scallop with Seaweed and Soy Dressing
Pancetta Wrapped Scallops with Asparagus Purée, Sweet Potato Chips and Mixed Baby Herbs
Warm Duck, Orange, Watercress and Hazelnut Salad

Mains

Char-grilled Beef Eye Fillet with Baby Scampi, Asparagus, Carrot Purée and Red Wine Jus
Pan-fried North Queensland Barramundi with a Lobster Bisque, South Australian Mussels and Crisp Brocolini
Prosciutto Wrapped Chicken Breast with Garlic Kipfler Potatoes, Wilted Spinach and Seeded Mustard Cream Sauce
Seared Veal on a Sweet Potato Mash, Braised Eschallots, Asparagus and Red Wine Jus
Crispy Skinned Atlantic Salmon with Potato Gratin, Green Beans and Lime Beurre Blanc
Oven Baked Blue Eye Cod with a Mixed Leaf, Tomato, Fetta and Balsamic Fig Salad with a Raspberry Vinaigrette
Dressing
Char-grilled Lamb Back Strap on a Baked Potato Cake with Wilted Spinach and Beetroot Jus
Spiced Pumpkin, Fetta and Spinach Filo with an Avocado Side Salad

Desserts

Dessert Trio w/ Rhubarb Brulée, Caramel Slice and Sorbet Spoon
Rhubarb Brulée w/ Pistachio Biscotti
Rich Chocolate and Walnut Brownie w/ Vanilla Bean Ice Cream
White Chocolate Panna Cotta w/ Berry Compote and Almond Tuille
Sticky Date and Ginger Pudding with Caramel Sauce and Vanilla Bean Ice Cream
Caramel Toffee, Banana, Cream Chantilly Banoffee Pie
Coffee and Marsala Flavoured Tiramisu

Menu are subject to variation due to seasonality and availability of ingredients

Beverage Packages

The Deluxe Beverage Package is included in all Wedding Packages, for a 5 hour duration

Deluxe

De Bortoli Willoughlen Sparkling Brut

Talinga Park Sauvignon Blanc

Talinga Park Cabernet Merlot

Cascade Premium Light, Victoria Bitter on Tap

Soft Drinks and Juices

Included in all Wedding Packages

Superior

Zilzie Selection 23 Sparkling NV

Cookoothama Chardonnay

Cookoothama Cabernet Merlot

Cascade Premium Light, 4 Pines Pale Ale on Tap

Soft Drinks and Juices

Premium

Howard Vineyard Clover Range Sparkling Pinot Noir Chardonnay

Hand Picked Sauvignon Blanc

Hand Picked Shiraz

Cascade Premium Light, Peroni + 1 Craft Beer on Tap

Soft Drinks and Juices

Beverage Enhancements

Beer Enhancements

With a wide selection of Australian Craft Breweries that we work with, speak with your Wedding Coordinator to find just the right ones to enhance your day

Wine Alternatives

If the wines included in the packages aren't quite what you're looking for, your Wedding Coordinator will work with you to pair wines from our lists to suit your tastes

Prices Based on Selection



Who We Love

We are fortunate enough to work with a number of amazing suppliers, each of whom are friendly, professional, and excel at their craft.

Cakes

Sweet Connoisseur

Bill Penrose

0422 168 722

bill@sweetconnoisseur.com.au

sweetconnoisseur.com.au

Celebrants

Louise Spedding

9905 7628

louisespeddingcelebrant.com.au

Cars

Kombi Weddings

Wendy

0432 442 896

info@kombiweddings.com

kombiweddings.com

Flowers

Japonica

Fiona

9981 6997

flowers@japonica.com.au

japonica.com.au

Sounds

The Party Starters

Jayson Elkins

0401 242 300

jayson@thepartystarters.com.au

thepartystarters.com.au

Slide McBride (5 Piece Band)

Slide

9388 9771 / 0415 104 238

slidemcbride@gmail.com

slidemcbride.com

Photography

Creekstreet Photography

Ronny Berg

9918 4599 / 0408 466 005

info@creekstreet.com.au

creekstreet.com.au

Photobooths

The Party Starters

Jayson Elkins

0401 242 300

jayson@thepartystarters.com.au

thepartystarters.com.au

Decor

The Wedding Decorator

Marlene Paszek

0411 100 763

info@thewddingdecorator.com

theweddingdecorator.com



Get in Touch!

Contact our Events Team at
(02) 9913 8282 Extension 115
functions@monashcc.com.au
www.monashcc.com.au