



*Macarthur  
Grange  
Country Club*

*Weddings*

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*Let's take you on a journey and experience the breath taking scenery of Macarthur Grange Country Club. Allow yourself to be swept away to an enchanted place where yourself and your guests can enjoy magical night and dance the evening away.*

*MGCC's picturesque Gazebo and Red Carpet service will provide the perfect backdrop for your garden ceremony.*

*The exquisitely appointed Country Club, is surrounded by verandas boasting views of the Varroville Valley, before you begin your romantic Wedding Reception in our fabulous function room.*

*Please allow our experienced staff, assist you with all the details, to ensure that your special day is truly filled with treasured memories.*

*Contact Our Functions Manager to help you plan your very special day, contact us on [functions@macarthurgrange.com.au](mailto:functions@macarthurgrange.com.au) or ring us on (02) 9820 4599*

*This is a basic menu and does not include room hire, or any of the standard inclusions in other packages. All bridal inclusions can be purchased separately.*

## *Standard menu - \$49p.p*

*(Alternate menu – select 2 from each course)*

### *Entrée*

*Penne bolognese*

*Spinach & ricotta ravioli with a mushroom cream sauce*

*Char-grilled vegetable stack with shaved parmesan & herbed olive oil*

*Salt & pepper gremolata marinated with lemon, garlic & parsley accompanied with fresh rocket leaves*

*Char-grilled chicken & salad with a fresh mango sauce*

### *Main*

*Roast chicken breast on a potato mash with seasonal vegetables & pesto cream sauce*

*Pan fried veal escalope topped with prosciutto, eggplant, mozzarella with a tomato sugo*

*Slow cooked lamb shanks on garlic mash with Middle Eastern lentils*

*Slow cooked pork belly on potato gnocchi with fig balsamic & apple dressing*

*Roast beef with roast seasonal vegetables, garlic mash & port wine jus*

*(Bread rolls and butter served with meals)*

### *Dessert*

*Sticky date pudding served with warm butterscotch sauce and double cream*

*Lemon, lime tart with double cream*

*Vanilla & cardamon infused panacotta with berry compote & sugared pastry fingers*

*Dark chocolate mousse with fresh cream and chocolate shards*

*Individual pavlova topped with cream & berry compote*

*Freshly brewed coffee & tea*

*Our gorgeous Gazebo is available for a unique Garden Ceremony  
Red Carpet Aisle with rose petals leading to dressed tables in linen  
Champagne toast for the Groom and Bride following Certificate signing  
Tulle cascading around the Gazebo  
Seating provided for guests  
\$500 package (all the above)*

### *Garden Photos*

*Why not have exclusive hire of dressed golf carts and allow our staff to chaperone you  
around*

*MGCC greens and gardens for formal photographs  
\$40.00 – per cart, per hour*

### *Bridal Picnic Treat*

*Champagne and Canapés for Bridal Party via Golf Carts prior to Reception  
(Additional fee quoted on request)*

### *Room Hire - Exclusive for (5 Hours)*

*Balcony Restaurant (30 Guests) \$250.00*

*This is a very popular room to hold functions in, it is very intimate, glass enclosed and offers plenty of natural light and stunning views.*

*Cedar Function Room (30 - 70 Guests) \$300.00*

*Maple Function Room (30 - 70 Guests) \$350.00*

*Can be hired out with the balcony area, as well?*

*Cypress Function Room (50 - 200 Guests) \$500.00*

*Gazebo Garden Ceremony \$500.00*

### *Optional Hire*

*We do have optional services available at Macarthur Grange:*

*Martini Glass Centerpiece \$15.00 each*

*Long Stemmed Vase \$15.00 each*

*Brandy Balloon Centre pieces \$10.00each*

*Celebrant - Quote on Request*

*Special "Bucks" Golf Package*

*Only 6 player including carts(18 holes) \$295.00*

*Wishing Well Hire \$80.00*

*Professional DJ (up to 5 Hour services) \$400.00*

*Entertainment/Entertainers - Quote on Request*

*Multi-media Data Projector, Maxi-Screen*

*& Laptop Connection for Slide show \$100.00*

*Macarthur Grange Country Club*  
*Wedding Packages*

*Standard Inclusions*

*Red carpet service in foyer*  
*Bridal and cake table skirting*  
*5 hour room hire*  
*Chair covers with sash*  
*Selected menu*  
*Complimentary menu tasting for 3 course menus (over 70 pax)*  
*Centre pieces*  
*Exclusive use of bridal room for bridal party with refreshments served*  
*Complimentary use of grounds for photographs*  
*Professional food and beverage service staff*  
*Complimentary menu cards*  
*Cake & gift tables dressed in linen*  
*Lectern, Microphone and Dance Floor*

***Standard menu- \$49p.p***

***Macarthur Package - \$70p.p***

***Grange package - \$100p.p***

***(Including 5 hour beverage package)***

***Country Club package - \$110p.p***

***(Including 5 hour beverage package)***

***Buffet menu- \$60p.p (menu & quote on request)***

***Buffet menu \$90p.p - Including 5 hour beverage package (menu & quote on request)***

***Cocktail menu – (menu & quote on request)***

# *Macarthur Package - \$70p.p*

*(Alternate menu – select 2 from each course)*

## *Entree*

*Antipasto plate with a selection of cold meats, char-grilled vegetables, smoked salmon and eggplant dip*

*Spinach ravioli with a pumpkin & oregano cream sause*

*Gingered chicken with kaffir, honey, lime sauce on fragrant jasmine rice*

*Char-grilled vegetable stack with shaved parmesan & herbed olive oil*

*Thai beef salad with crispy Asian vegetables, coriander and lime dressing*

*Roasted pumpkin & chilli tart on a balsamic dressed rocket salad*

## *Main*

*Herb infused chicken breast on a potato, rosemary frittata & pesto cream sauce*

*Slow cooked lamb shanks on garlic mash with Middle Eastern lentils*

*Roasted vegetable pasta stack with a herbed tomato puree & parmesan shards*

*Slow cooked pork belly on potato gnocchi with fig balsamic & caramalised apple dressing*

*Roast beef with mustard butter & Paris mash on a bed of garlic spinach*

*(Bread rolls and butter served with meals)*

## *Dessert*

*Sticky date pudding served with warm butterscotch sauce and double cream*

*Lemon, lime tart with double cream*

*Vanilla & cardamon infused panacotta with berry compote*

*& sugared pastry fingers*

*Dark chocolate mousse with fresh cream and chocolate shards*

*Individual pavlova topped with cream & berry compote*

*Freshly brewed coffee & tea*

*Grange package - \$100p.p*  
*Including 5 hour beverage package*

*(Alternate menu – select 2 from each course)*

***Entree***

*Spinach & ricotta tart on a bed of mixed leaves with olive & sun dried tomato tapenade*  
*Grilled chicken and mango salad with julienned tomato, Spanish onion, cashews & raspberry vinegar*  
*Teriyaki beef with wakame salad*  
*Basil frittata stack with smoked ocean trout*  
*Veal angiolotti served with sautéed mushrooms, shaved parmesan & pesto cream sauce*  
*Asian inspired blue eye cod on fragrant jasmine rice*

***Main***

*Moroccan lamb fillet on roast pumpkin cubes & spiced cous cous with a yogurt sauce*  
*Rolled beef sirloin on roast garlic mash with port wine jus*  
*Salt & five spice chicken with wilted Asian greens*  
*Pork loin served on potato rosette, steamed Asian greens and apple compote*  
*Pan fried atlantic salmon served on garlic mash, steamed greens with a chardonnay cream sauce*  
*Veal osso bucco with gremolata on a bed of parmesan risotto*  
*(Bread rolls and butter served with meals)*

***Dessert***

*Classic Italian tiramisu served with crème anglaise & dark chocolate*  
*Individual chocolate baskets with cointreau marscapone cream & fresh berries*  
*Mango mud cake with fresh cream and mango eulsion*  
*Mixed berry crumble served warm with double cream*  
*Chocolate brioche pudding served with dark chocolate sauce & fresh cream*

***Freshly brewed coffee & tea***

# *Country Club package - \$110p.p*

*Including 5 hour beverage package*

*(Alternate menu – select 2 from each course)*

## *Entrée*

*Seared polenta with garlic infused wild mushrooms*

*Vietnamese chicken salad*

*Peppered beef fillet served with eggplant puree, sautéed spinach & balsamic reduction*

*Chicken & hoisin crepes on a bed of green leaves with lime sauce*

*Cannelloni filled with ricotta, baby spinach, semi dried tomatoes laced  
with a gorgonzola cream*

*Mixed mushroom tartlet with goat's cheese & chive sauce*

## *Main*

*Scotch fillet served with roasted baby vegetables & red wine jus*

*Ocean trout with dill salt & spring onion lemon butter*

*Lamb rump served on potato gratin, roast vegetables & rosemary jus*

*Proscuitto wrapped corn fed chicken supreme on pecorino potato mash with peppercorn  
burr blanc*

*Marinated duck breast in pepper orange on herb rosti with roast baby vegetables*

*(Bread rolls and butter served with meals)*

## *Dessert*

*Strawberry & custard millefeuille served with cream & strawberry compot*

*Apple tart tartin served warm with double cream*

*Dark & white chocolate cone, sprayed with chocolate with a tuille ring*

*Frangelico panna cotta with crème anglaise*

*Chocolate fondant, served warm with a rich self saucing centre*

*Freshly brewed coffee & tea*