



WEDDING PACKAGES

GUNGALIN LAKES
GOLF CLUB

W E L C O M E

Make the most out of your wedding celebration and see how Gungahlin Lakes can provide a function completely tailored to you.

Room Hire:

Monday - Friday \$250

Saturday \$300

Sunday \$400

The following items are included in all Wedding Packages:

Linen, Tables & Chairs | Lectern & Microphone | Cake & Gift Table | Dance Floor | Audio Visual Equipment

Quotes can be organised for decorations of chair covers & sashes, table runners and centerpieces



COCKTAIL STYLE

STANDARD CANAPES

OPTION 1

Minimum of 20 guests

Select 4 items \$16.00 per person

Select 5 items \$20.00 per person

Select 6 items \$24.00 per person

Additional items at \$4.00 each

HOT

Blue cheese & onion arancini balls **(v)**

Vegetable spring rolls **(v)**

Prawn twisters

Tandoori chicken skewers **(gf)**

Mini pies

Prawn on lemongrass

Shepherd's pie

Calamari rings

Mini sausage rolls

Gruyere & corn croquette **(v)**

Mini sausages in honey & mustard sauce

Vegetarian money bags **(v)**

Zucchini & fetta fritters **(v)**

COLD

Tomato & bocconcini skewer & pesto **(v)(gf)**

Rock melon & prosciutto **(gf)**

Vegetarian sushi **(v)(gf)**

DELUXE CANAPES

OPTION 2

Minimum of 20 guests

Select 4 items \$24.00 per person

Select 5 items \$30.00 per person

Select 6 items \$36.00 per person

Additional items at \$6.00 each

HOT

Peking Wellington Duck

Prawns on lemongrass **(gf)**

Pakora spinach & onion **(v)**

Pumpkin sausage roll **(v)(gf)(vn)**

Curried lentil pie **(v)(gf)(vn)**

Shepherd's pie

Panko lime & cracked pepper

Chicken & prosciutto skewer **(gf)**

Maple salmon skewer **(gf)**

Stuffed pumpkin flower **(v)**

Mini sausages in honey & mustard dressing

Pistachio lemon & saffron risotto croquette **(v)**

Buffalo hot chicken wings

COLD

Tomato & bocconcini skewer & pesto **(v)(gf)**

Rock melon & prosciutto **(gf)**

Vegetarian sushi **(v)(gf)**

ADDITIONAL ITEMS

NOODLE BOXES

1 Flavour x \$15 per person

2 Flavours x \$25 per person

Choices:

Pasta

Curry with Rice

Salt & Pepper Squid

Caesar Salad

Thai Beef Salad

SLIDERS

All sliders are \$4.00 per person

Americano

Beef Pattie, cheese, lettuce & mustard on a brioche bun

Chicken Schnitzel

Crumbed chicken, lettuce, tomato, mayo on a brioche bun

Vegetarian option available upon request

EXTRAS

Bowl of jumbo kalamata olives **\$8**

Bowl of assorted mixed nuts **\$7**

Bowl of corn chips **\$6**

Gourmet pizzas **\$28**

BUFFET STYLE

MENU OPTIONS

Option 1- \$45pp 2 x Hot, 2 x Vegetable & 2 x Salad

Option 2 - \$60pp 3 x Hot, 3 x Vegetable & 3 x Salad

Package includes;

Freshly baked bread rolls with butter

Tea & coffee station

HOT DISHES

Roast Meats; Scotch Fillet of Beef, Leg of Lamb or Pork

Pan fried Salmon Medallions served with a tangy lemon cream sauce

Beef fillet medallions in peppercorn sauce

Rigatoni pasta with semi-dried tomato, spinach and mustard cream sauce

Pan fried chicken breast with a white wine chive cream sauce

Butter chicken curry

VEGETABLE DISHES

Roasted chat potatoes

Creamy garlic potatoes mash

Steamed jasmine rice

Panache of steamed vegetables

DESSERTS

Plated individual dessert **\$6pp**

Platter of mini boutique desserts **\$75.00**

Seasonal fruit platters **\$90.00**

Cheese platters with crackers and dried fruit **\$100.00**

Platters serve approximately 10 people each

BANQUET STYLE

2 Course Meal \$45pp – Entrée & Main OR Main & Dessert

3 Course Meal \$58pp – Entrée, Main & Dessert

Banquets include:

Freshly baked bread rolls with butter

ENTREES

Watermelon & Prawn Salad

Sliced watermelon, poached prawns & persian fetta topped with petit herbs & chive oil

Smoked Chicken Salad

Thinly sliced chicken breast served with roasted asparagus, pumpkin, cherry tomato & mustard seed dressing

Fetta, Beetroot & Pumpkin Salad

Roast baby beetroot, pumpkin, cherry tomato, asparagus & persian fetta, topped with sweet mustard seed dressing

Smoked Salmon

Smoked salmon avocado timbale with petit herbs & cocktail sauce

Confit of Duck

Dutton Valley duck leg, confit in 5 spice & garlic, served with asian noodle salad & plum syrup.

MAINS

Pan Fried Duck Breast

served on parsnip mash, broccolini & roast carrot topped with warm blueberry vinaigrette

Char Grilled Beef Fillet

on a potato & shallot cake with broccolini & roast carrot, served with port jus & béarnaise sauce

Pan Fried Salmon Fillet

served on truffle mash, seasonal greens & white wine cream sauce with tomato & chives

Oven Roasted Chicken Breast

served on a pumpkin & herb risotto cake with seasonal greens & red wine jus

Char-grilled Pork Cutlet

marinated in maple served with sweet potato mash & seasonal greens, served with red wine & maple jus

Pan Fried Lamb Rump

served on a tomato, olive, herb & potato cake timbale with broccolini, red wine jus & chermoula dressing

VEGETARIAN

Oven Roasted Garlic Field Mushroom

sautéed oyster & swiss brown mushrooms with roast asparagus, cherry tomato & crumbed fetta, topped with chive oil & petit herbs

DESSERTS

Orange & dark chocolate dome

Salted caramel & popcorn log

Mango & coconut savarin

Apple & salty caramel tart

White chocolate & baileys charlotte

Tea & Coffee

ADDITIONAL OPTIONS

Chef selection of Canapes on arrival ½ hour duration **\$6.50pp**

Trio of dips with corn chips **\$30.00**

Cheese platters **\$100.00**

Antipasto platters **\$130.00**

Table platter of mini desserts **\$100.00**

CHILDRENS MENU

MAINS

Grilled chicken tenderloins

Beer battered fish

Minute steak

Chicken nuggets

Pasta bolognaise

\$12.00 per person

All meals are served with chips & vegetables or salad

DESSERTS

Bowl of vanilla ice cream with topping & sprinkles

\$5.00 per person

BEVERAGE INCLUSIVE PACKAGES

COCKTAIL STYLE

Includes 3 hour Standard Beverage Package

Select 5 Standard Canapes **\$55pp**

Select 5 Deluxe Canapes **\$65pp**

BUFFET STYLE

Includes 4 hour Standard Beverage Package

Option 1 – 2 x Hot, 2 x Vegetable & 2 x Salad **\$95pp**

Option 2 – 3 x Hot, 3 x Vegetable & 3 x Salad **\$110pp**

BANQUET STYLE

Includes 4 hour Standard Beverage Package

2 Course Meal – Entrée & Main OR Main & Dessert **\$95pp**

3 Course Meal – Entrée, Main & Dessert **\$108pp**

STANDARD BEVERAGE PACKAGE INCLUDES:

Beer

Tooheys New | Hahn Super Dry | Furphy | XXXX Gold | Hahn Light

Wines (Chain of Fire)

Brut NV | Chardonnay | Sauvignon Blanc | Shiraz | Merlot

Soft Drinks

Sprite | Coke | Diet Coke | Lift

Juice

Orange | Apple | Pineapple

All special dietary requirements will be catered for if advised with final numbers

CONTACT US

Get in touch with our specialised events team today for a complimentary consultation, quote and venue tour.



LAKES.FUNCTIONS@AINSLIEGROUP.COM.AU



02 6242 6283



110 GUNDAROO DRIVE, NICHOLLS, ACT, 2913

