

Wedding Packages

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Grand Package

MENU AS FOLLOWS

A selection of hors d'oeuvres served to your guests upon arrival

Your selection of alternating entrées

Your selection of alternating main courses served with creamy roasted potatoes & broccolini with your choice of a bowl from our "Side Dish" selection served per table

Your selection of alternating desserts

Your selection of one "Supper Platter" served to each table

Tea, coffee and mints served to each table

INCLUSIONS

A 5.5 hour duration for dinner or a 4.5 hour Duration for lunch

Bridal & cake table skirting

Cake cutting of the official wedding cake

Cordless microphone for speeches

Exclusive use of the Sala Roma Ball room

Full waiter service and fully licensed bar facilities

Parquetry dance floor

Personalised table menus

Refrigerated air conditioning & heating

Secure private car park with over 200 car spaces available

Security guard allocated to your function room

Standard four arm cream candelabra centre piece per table

Wheelchair/disabled access and toilet facilities

White linen table clothes and white linen serviettes

White or black chair covers with an extensive range of coloured sashes for you to choose from

Your selection of alternating entrées, mains and desserts from our extensive function menu.

ADULTS \$88PP EXCLUDES BEVERAGE PACKAGE

CHILDREN \$ PLEASE REFER TO PAGE 8

NB: Minimum of 80 people in the Sala Roma Ball Room on a Saturday night.

Weddings with less than 80 people are welcome on Fridays and Sundays

Surcharges may apply for Sundays & Public Holidays

Prestige Package

MENU AS FOLLOWS

A pre dinner platter of your choice per table– your selection of antipasto, bruschetta or dips & breads

Your choice of alternating entrées

Your selection of alternating main courses served with creamy roasted potatoes & broccolini with your choice of a bowl from our “Side Dish” selection served per table

Your choice of alternating dessert’s

Tea, coffee and mints served to each table

INCLUSIONS

A 5.5 hour Duration for dinner or a 4.5 hour Duration for lunch

Bridal & cake table skirting

Cordless microphone for speeches

Exclusive use of the Sala Roma Ball room

Full waiter service and fully licensed bar facilities

Parquetry dance floor

Refrigerated air conditioning & heating

Secure private car park with over 200 car spaces available

Security guard allocated to your function room

Wheelchair/disabled access and toilet facilities

White linen table clothes and coloured serviettes

Your selection of alternating entrées, main’s and desserts

EXTRAS AVAILABLE UPON REQUEST

Additional courses available from \$ 5pp

Cake cutting of the official wedding cake \$2pp

Personalised table menus @ \$2.50 per table

Standard four arm cream candelabra centre piece per table \$15 per table

White or black chair covers with an extensive range of coloured sashes for you to choose from @ \$5.00 each

ADULTS \$75PP EXCLUDES BEVERAGE PACKAGE

CHILDREN \$ PLEASE REFER TO PAGE 8

NB: Minimum of 80 people in the Sala Roma Ball Room on a Saturday night

Weddings with less than 80 people are welcome on Fridays and Sundays.

Surcharges may apply for Sundays & public holidays.

Wedding Menu

HORS D'OEUVES

A selection of hors d'oeuvres served to your guests upon arrival

PRE DINNER PLATTERS

Antipasto Platter

A selection of Italian meats, roasted vegetables, cheeses and olives

Bruschetta Platter

Toasted thick slices of ciabatta bread topped with semi dried tomato pesto & topped with marinated tomato, basil, Spanish onion & fetta cheese

Dip & Bread Platter

A variety of home made dips accompanied by crusty ciabatta bread

ENTRÉES

Butternut Tart (Vegetarian)

Roast Butternut with sage, in a pastry shell with a Spanish onion jam, roquette and parmesan wafers

Ceviche

Fresh Snapper fillet marinated in lime & lemon juice
Served with mixed leaves and toasted cornbread

Chargrilled Vegetable Bruschetta

A blend of chargrilled vegetables mixed with basil
On toasted ciabatta topped with goats cheese

Chicken Satay

Tender chicken pieces served with rice, smothered with creamy satay sauce

Chicken Vol au Vent

Roasted chicken pieces with Asian style vegetables in a semi dried tomato sauce, served in a flaky pastry shell on mixed leaves

Eggplant Cookies

Golden crusted eggplant discs layered with mozzarella cheese and napoli sauce with a wild roquette and parmesan salad

Golden Crusted Prawns

With plum dipping sauce

Grilled John Dory

Baked in a lemon and dill butter sauce served with fried rice

Individual Antipasto

A selection of roasted capsicum, grilled eggplant, salami, ham, mortadella & semi dried tomatoes with fetta cheese and Kalamata olives

Lamb Meatballs

Herb lamb meatballs on a warm cous cous salad

Lemon Pepper Calamari

Individual lemon pepper crusted calamari rings, served on mixed leaves, drizzled with lemon mayonnaise

Sesame Chicken Strips

Succulent grilled chicken tenderloins crusted in sesame with a fresh coleslaw & honey Dijon dressing

Smoked Chicken & Avocado Salad

Slices of smoked chicken breast and avocado with mixed leaves, snow pea sprouts and honey mustard mayonnaise

Smoked Salmon

Smoked salmon served on a potato rosti served with a wasabi mayonnaise

Yellowfin Tuna

Seared green peppercorn crusted yellowfin tuna
With roquette salad and Asian vinaigrette

Wedding Menu

PASTAS

Homemade Ricotta Gnocchi
In a rich Napoli sauce with bocconcini and basil

House Risotto
Arborio rice with roasted chicken breast pieces, mushroom and bacon in a creamy semi dried tomato sauce

Pasta Marinara (+\$ 2pp)
A fresh selection of prawn cutlets, mussels on the half shell, plump scallops & clam meat
infused in white wine & garlic sauce

Prawn and preserved lemon risotto(+\$2pp)
Arborio rice with pan fried prawn cutlets
In a white wine and preserved lemon sauce

Risotto Supli
Risotto balls filled with chicken, mushrooms, bacon & semi dried tomato with
a golden crust and served upon napoli sauce

Traditional Lasagna
Layers of meaty sauce, béchamel & pasta sheets topped with melted cheese

BEEF

Beef Filo Parcel
Tender slices of beef in a rich gravy sauce wrapped in layers of flaky filo pastry

300g Herb Crusted Scotch Fillet
Char grilled scotch fillet topped with seeded mustard & a golden crust of mixed herbs & prosciutto

Beef Wellington
Tender eye fillet medallion with mushroom duxelle wrapped in layers of flaky filo pastry

Beef Mignon
Tender eye fillet medallion wrapped in bacon served with a creamy mushroom sauce

CHICKEN

Chicken Filo Parcel
Tender chicken breast pieces in a creamy semi dried tomato sauce wrapped in layers of flaky filo pastry

Chicken Cordon Bleu
A roasted chicken supreme filled with virginian ham, swiss cheese, herbs and spices

Chicken Mignon
Chicken breast wrapped in bacon with a creamy mushroom sauce

Chicken Scallopine
Pan fried chicken breast pieces topped with a creamy mushroom sauce

Chicken Valentino
Pan fried chicken breast pieces topped with a creamy avocado, bacon and mushroom sauce

Macadamia Chicken
A roasted chicken breast filled with a blend of cream cheese, honey and roasted macadamias
Served with a lemon pepper and honey infused veloute

Mediterranean Chicken
A roasted chicken breast filled with a blend of cream cheese, prosciutto, basil, pesto, olives and roasted capsicum
Served with herb infused gravy

Moroccan Chicken Breast
A Moroccan spice infused panko crusted chicken breast

Wedding Menu

LAMB

Lamb Filo Parcel

Tender chunks of lamb in a minted gravy, wrapped in layers of flaky filo pastry

Lamb Shanks

With a rosemary infused gravy

Moroccan Lamb Tenderloins

Tender lamb tenderloins with a Moroccan infused gravy (cooked medium unless specified)

Pesto Lamb Medallions

Roasted lamb medallions topped with a mint pesto crust (cooked medium unless specified)

PORK

Tuscan Pork Belly

Slow roasted pork belly flavoured with Tuscan spices
Served with a caramelized apple disc

Pork Cutlet

A moisture infused pork cutlet with apple cider sauce

SEAFOOD

Baked Barramundi Fillet

With a semi dried tomato and preserved lemon salsa

Char Grilled Swordfish

With an avocado & Mediterranean salsa

Grilled Atlantic Salmon Steak

With garlic aioli mayonnaise

VEAL

Veal Involtini

A tender veal steak wrapped around prosciutto, asparagus and boconcini cheese
With a creamy masala sauce

Veal Scallopine

Pan fried veal pieces topped with a creamy mushroom sauce

SIDES

*Y*You may select one Side to be served in a large bowl to your table with main meals

Roquette, parmesan and semi dried tomato salad

Steamed baby potatoes with butter and dill

Steamed seasonal greens

Corn cobs with melted butter

Glazed carrots with honey and sesame seeds

Steamed seasonal vegetables

Roasted vegetables

Garden salad

CHOICE OF SAUCE

Served with Steaks or Chicken dishes

Avocado & Mushroom Sauce

Creamy Bacon

Creamy Garlic

Creamy mushroom sauce

Dianne

Gravy

Herbaceous Napoli Sauce

Masala Sauce

Mediterranean Sauce

Port Jus

Wedding Menu

DESSERTS

Banana / Strawberry Crepes

Slices of banana cooked in a caramel sauce or fresh strawberries in sweet berry coulis
Both served with crepes and vanilla ice cream

Cardamon infused Panna Cotta

A creamy set custard flavoured with cardamon spice, topped with whipped cream and roasted coconut

Caramel & Macadamia Cheesecake

Baked cheesecake filled with roasted macadamias and gooey caramel fudge
Topped with a drizzle of caramel fudge, spiked with almond toffee (gluten free)

Chocolate Decadent Mud

Moist and fudgy slow baked chocolate cake, coated in chocolate ganache, topped with a chocolate curl

Chocolate Mixed Dessert Plate

Chocolate mousse in a chocolate cup, chocolate truffles & chocolate dipped strawberries

Chocolate Mousse Indulgence

Layers of fresh strawberries & chocolate mousse
finished with whipped cream & strawberries

Chocolate Passionfruit Tower

Passionfruit cream and chocolate mousse on a brownie base, served in a chocolate cup

Coffee Mascarpone Mousse

Coffee mascarpone mousse with macadamia praline & toffee dust coated banana

Coffee Stone Flourless

Salted caramel hazelnut & flourless chocolate cake wrapped in a coffee mascarpone mousse and a crisp outer chocolate shell

Deconstructed Mango Cheesecake

Mango cream cheese, butternut crumb, mango slices and fresh passionfruit

Espresso Panna Cotta

A coffee flavoured creamy set custard
Topped with whipped cream and shaved chocolate

Lemon Baked Cheesecake

Lemon Baked cheesecake topped with a dollop of cream icing
Over a tart lemon gel finished with toasted almonds (gluten free)

Mixed Berry Cheesecake

A rich baked cheese finished with berry full fruit glaze (gluten free)

Mixed Berry Panna Cotta

A creamy set custard filled with mixed berries, topped with whipped cream and mixed berries

Pebbles

Mango glaze coconut mousse centred with caramel, vanilla, pineapple and almond cake. Set on a base of white chocolate macadamia crunch

Raspberry Lychee White Chocolate

Raspberry mousse, raspberry lychee compote centre,
white chocolate crunch and white chocolate mousse atop a vanilla shortbread base, finished with a red glaze

Strawberry Mixed Dessert Plate

Strawberry mascarpone mousse, macerated strawberries and mini strawberry panna cotta

Wedding Menu

SUPPER

Fruit & Cheese Platter \$ 70.00
Fresh seasonal fruit accompanied by a variety of blue, cheddar and camembert cheese
Served with crackers

Mixed Macarons \$ 90.00 (40 pieces)
Delicate macarons with a crisp shell and deliciously soft centre.
Flavours are varied

European Profiteroles \$ 85.00

Childrens Package

ENTREE

Penne bolognaise
Penne napolitana
Traditional beef lasagne

MAIN

Calamari & chips
Chicken nuggets & chips
Chicken schnitzel & chips
Chicken parmigiana & chips
Hot dog & chips
Steak & chips

DESSERT

Raspberry & chocolate gelato
Ice-cream sundae
Frog in a pond
Fruit salad & ice-cream

2 COURSE OPTION \$25PP / 3 COURSE OPTION \$30PP
EXCLUDES BEVERAGES & CHAIR COVERS

Beverage Packages

NON ALCOHOLIC PACKAGE \$8 PP

Post mix soft drink & juice (jugs only)
Variety of flavours

DELUXE BEVERAGE PACKAGE \$20 PP

Jugs of soft drink or juices served to tables
Rothbury- bottled red & white wine served to tables
Jugs of Carlton Draught, VB or Light Ice

PREMIUM BEVERAGE PACKAGE \$28 PP

Jugs of soft drink or juices served to tables
Rosemount "Encore" selection- Chardonnay, Shiraz & Moscato
Sparkling wine served chilled for toasting
750ml bottles of Carlton Draught & Fosters Light Ice
Sparkling mineral water
Espresso coffee & tea served to the tables

OPTIONAL EXTRAS \$3 PP

Penfold's Club Port served to tables with coffee & tea



Wedding Ceremony

HAVE YOUR CEREMONY AT THE ISCW!



CEREMONY \$400 (BASED ON A ONE HOUR PERIOD)
Including : Seating for guests, white arch, signing table & chairs
Guests are welcome to stay on the premise while the bride & groom
leave to have photos taken (pending reception starting time)

Function Rooms

THE SALA ROMA BALL ROOM

This room accommodates from 80 up to 300 guests for a sit down set menu, or 100 to 400 guests for a cocktail event. It has full bar facilities, a parquet dance floor, roof mounted projector & screen, cordless microphones, lectern, fully adjustable portable modular stage, 3 phase power (for band, DJ and juke box use) & access to the children's play area



THE PEACOCK ROOM

This room accommodates from 30 up to 60 guests seated for a sit down set menu, and from 30 up to 65 guests for a cocktail event. You also have access to the children's play area and projector & screen facilities



THE MBAR

This room accommodates from 50 up to 150 guests for a cocktail or BBQ event, You also have access to the Private AI fresco area, Billiard table, TV's, Projector & screen and Private Bar This room is available for hire for lunch or dinner functions.



Please contact us if you would like to book a time to inspect our Function Rooms

Additional Info

PREFERRED SUPPLIERS

Balloons & Party Needs- "Party Party With Us"- Tilly 0412 054 401
Bands-"Destiny Rise" Vince Galea- 2, 3 or 4 piece band destinyrise2@bigpond.com
"Cool Heat" Joe Serra 2, 3 or 4 piece band - serra05@ozemail.com.au
"Midnight Blue" Jamaica 4 or 5 piece band - davidadrianwilliams@gmail.com
Horizon (Two Piece Band)- 0405 391 314
Adam Spicer- Solo Singer 0401 360 889- Facebook "Random Ads"
"Gruven" Duo 0401 663 585
Cakes- Cocobudz- Angela 0411 033 903
Continental Cakes- La Bellissima Pasta Company 9742 2260 4/41-45 Railway Ave, Werribee
Table Centres & Chair Cover Decorations-
Event Creations- Chandanee 9041 8004- 309 Waverley Rd, Malvern East VIC 3145
DJ Josh Hunt & Photobooth - 0401 567 798 joshua_hunt_@hotmail.com
DJ- JC Sharp - 0421 622 983 jesharpmusic@gmail.com
DJ Daniel 0431 528 872
Juke Box- House of Music 0438 093 740
Florist- Werribee Station Street Florists- Nella or Val 9741 1448
Photo booth- Exclusive Events- Ashley & Monica 0407 718 811
Photographer- Dolce Vita Photography- Greg 9041 6994

Thank you for considering the
Italian Sports Club of Werribee for your upcoming event.

For more information visit
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