



Macarthur Grange

Function Centre

Wedding Package

*Macarthur Grange Country Club
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Let's take you on a journey and experience the breath taking scenery of Macarthur Grange Function Centre.

Allow yourself to be swept away to an enchanted place where yourself and your guests can enjoy magical night and dance the evening away.

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

The exquisitely appointed Function Centre, is surrounded by verandas boasting views of the Varroville Valley, before you begin your romantic Wedding Reception in our fabulous function room or grand marquee.

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 or ring us on (02) 9820 4599



Our gorgeous Gazebo is available for a unique Garden Ceremony

Gazebo Inclusions

Red Carpet Aisle leading to linen dressed tables

Champagne toast for the Groom and Bride

Tulle roof drapery around the Gazebo

Seating provided for guests

\$600 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

\$20.00 – per cart, per hour

Bridal Picnic Treat

Champagne and Canapés for Bridal Party prior to Reception

(Complimentary)

Macarthur Package

Inclusions

Red Carpet Service in Foyer

Complimentary Use of Grounds for Photographs

5 Hour Room Hire

Bridal & Cake Table Skirting

Chair Covers with Sash in your Choice of Colour

Macarthur Menu

Menu Tasting for 3 Course Menu (over 70 pax - \$49p.p if less)

Macarthur Grange Centre Pieces

Professional Food & Beverage Service Staff

Personalised Menu Cards

Cake & Gift Tables dressed in Linen

Lectern, Microphone & Dance Floor (Cypress Room)

Without Beverage's - \$70.00 p.p

Optional - Pre-dinner Canapés - \$6.00 p.p

***With 5 Hour Beverage Package - \$95.00 p.p
(including 30mins pre-dinner drinks) & DJ***

***Beverage Package includes a range of
Standard Beers, Red, White & Sparkling Wines,
Champagne Cocktails, Soft Drinks,
Juices & Mineral Waters***

Macarthur Menu

(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 sauce

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 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 shank on garlic mash with Middle Eastern lentils

Roasted vegetable lasagna with a herbed tomato puree & parmesan shards

Slow cooked pork belly on potato gnocchi with fig balsamic & caramelised 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 pannacotta with berry compote

Dark chocolate mousse with fresh cream and chocolate shards

Individual pavlova topped with cream & fresh seasonal fruit

Grange Package

Inclusions

Red Carpet Service in Foyer

Complimentary use of Grounds for Photographs

5 Hour Room Hire

Bridal & Cake Table Skirting

Chair Covers with Sash in your Choice of Colour

Grange Menu

Menu Tasting for 3 Course Menu (over 70 pax - \$49p.p if less)

Macarthur Grange Centre Pieces

Professional Food & Beverage Service Staff

Personalised Menu Cards

Cake & Gift Tables Dressed in Linen

Lectern, Microphone & Dance Floor (Cypress Room)

DJ for 5 hours

Complimentary Getaway Car (up to 50km's)

**Wedding Cake (up to \$500)*

Without Beverage's- \$90.00 p.p

Optional - Pre-dinner Canapés - \$6.00 p.p

***With 5 Hour Beverage Package - \$115.00 p.p
(including 30mins pre-dinner drinks)***

***Beverage Package includes a range of
Standard Beers, Red, White & Sparkling Wines,
Champagne Cocktails, Soft Drinks,
Juices & Mineral Waters***

Grange Menu

Including Grange Inclusions

(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 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 roast 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 mascarpone 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

Macarthur Grange Marquee

Guests 100+

Inclusions

Complimentary Use of Grounds for Photographs

5 Hour Room Hire

Bridal & Cake Table Skirting

Chair Covers with Sash in your Choice of Colour

Grange Marquee Menu

Menu Tasting for 3 course menu (over 70 pax - \$49p.p if less)

Macarthur Grange Centre Pieces

Professional Food & Beverage service Staff

Personalised Menu Cards

Cake & Gift tables dressed in Linen

DJ for 5 hours

Complimentary Getaway Car (up to 50km's)

**Wedding Cake (up to \$500)*

***Including 4.5 Hour Beverage Package - \$ 130.00 p.p
(including 30mins pre-dinner drinks)***

Optional - Pre-dinner Canapés - \$6.00 p.p

***Beverage Package includes a range of
Standard Beers, Red, White & Sparkling Wines,
Champagne Cocktails, Soft Drinks,
Juices & Mineral Waters***

Grange Marquee Menu

Including Grange Marquee Inclusions

(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 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 roast 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 mascarpone 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

Upgrade Menu - \$10 p.p extra

(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

Prosciutto 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 pannacotta with crème anglaise

Chocolate fondant, served warm with a rich self saucing centre

Additional Services

We do have optional services available at Macarthur Grange:

Wishing Well Hire \$50.00

Professional DJ & MC (up to 5 Hour services) \$650.00

Roof Drapery - Black or White \$500.00

Entertainment/Entertainers - Quote on Request

Flower Arrangements - Quote on Request

Celebrant - Quote on Request

Chocolate Fountain - Quote on Request

Please contact us if you require additional menu selections or Beverage package options:

Cocktail menus

Platter menus

Personalised Menus